

# THE NATIONAL Provisioner

SEPTEMBER 14, 1957

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Leading Publication in the Meat Packing and Allied Industries Since 1891

## REPORT NATIONAL HOT DOG MONTH JULY, 1957

### Promotion Sponsored by Tee-Pak® An Unparalleled Success On Both National and Local Levels!

#### ★Traveling representatives

Six traveling Hot Dog Month Representatives blanketed 71 major cities . . . traveled 15,281 miles . . . appeared on 237 radio and TV programs . . . visited 123 newspapers . . . carried the Hot Dog story to 65,000,000 Americans.

#### ★promotional pieces

Over 200,000 individual Hot Dog Month promotional pieces were used by meat packers, stores and related food manufacturers.

#### ★network commercials

Six cooperating sponsors via Mutual Network with 350 stations reached 14,000,000 listeners with special Hot Dog Month commercials.

#### ★drive-in theaters

Over 200 drive-in theaters with an accumulated attendance of 1,800,000 showed the full-color Hot Dog Month trailer.

#### ★newspapers

4,752 newspapers with more than 295,000,000 accumulative circulation carried an incalculable number of lines of Hot Dog Month copy.

#### ★television and radio

8 network television and radio programs reached 22,500,000 viewers and listeners.

#### ★and . . .

graciously, the Queen of England, at her garden party, put Hot Dogs solidly into high society!

Tee-Pak, Inc.  
Chicago • San Francisco



Tee-Pak of Canada, Ltd.  
Toronto

Arbogast-Bastian Co., Allentown, Pa.  
 Armour & Company, Kansas City, Kans.  
 Ed. Auge Packing Co., San Antonio, Tex.  
 Boston Sausage Co., Boston, Mass.  
 L. S. Briggs Inc., Washington, D. C.  
 Bryan Bros., West Point, Miss.  
 Canada Packers, Ltd., Hull, Quebec, Canada  
 Cherokee Packing Co., Gaffney, S. C.  
 Chicopee, Provision Co., Inc., Chicopee, Mass.  
 Dallas City Packing Co., Dallas, Tex.  
 Eckert Packing Co., Defiance, Ohio  
 Empacadora Brener, Santa Clara, Mexico  
 First National Stores, Inc., Somerville, Mass.  
 S. R. Gerber Sausage Co., Buffalo, N. Y.  
 Glover Packing Co., Roswell, N. Mex.  
 Goren Packing Co., E. Boston, Mass.  
 Hickory Hill Meat Packers, Tampa, Fla.  
 Hoffman Packing Co., Los Angeles, Calif.  
 Geo. A. Hormel Co., Fort Dodge, Iowa  
 Hygrade Food Products Corp., Detroit, Mich.

## Already serving many Leading Sausage Makers



Hygrade Food Products Corp., Newark, N. J.  
 King Packing Co., Nampa, Idaho  
 Lewis Bros., Portland, Oreg.  
 Luer Packing Co., Los Angeles, Calif.  
 McKenzie Packing Co., Burlington, Vt.  
 M & M Packing Co., Dublin, Ga.  
 New England Provision Co., Boston, Mass.  
 Odom Sausage Co., Madison, Tenn.  
 Pasco Meat Products, Inc., Newark, N. J.  
 Plymouth Rock Provision Co., Bronx, N. Y.  
 C. H. Rice Co., Bangor, Maine  
 J. M. Schneider, Ltd., Kitchener, Ont., Canada  
 Seethaler's Wholesale Meat Co., Provo, Utah  
 Shopsy's Foods, Ltd., Toronto, Canada  
 Southern Provision Co., Chattanooga, Tenn.  
 Southland Provision Co., Orangeburg, S. C.  
 Stearns Packing Co., Auburn, Maine  
 Robert E. Stumpf, Cleveland, Ohio  
 Suber-Edwards Co., Quincy, Florida  
 Sunnyland Packing Co., Thomasville, Ga.  
 Tobin Packing Co., Albany, N. Y.  
 Tobin Packing Co., Rochester, N. Y.  
 Wilson & Co., Inc., Albert Lea, Minn.  
 Wilson & Co., Inc., Cedar Rapids, Iowa  
 Wilson & Co., Inc., South Omaha, Neb.  
 Zenith Meat Company, Los Angeles, Calif.  
 Zenith Meat Company, Wichita, Kans.



Models for almost every size of plant

### The NEW BUFFALO CONVERTER

It reduces cutting time up to 50%...it lowers operating and labor costs substantially...it produces a finer textured product of higher yield. The secret is in the exclusive new knife design which operates at increased speed. Some sausage makers use this machine as a direct cutting converter thereby eliminating grinding and saving additional time. Write or call us or see your Buffalo representative today about the X-Series Converters.



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...the equipment  
you'll find in better plants  
everywhere

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THE NATION

# Better color... less smokehouse time!



## **BIG ADVANTAGES AT LOW COST WITH NEW PFIZER ISOASCORBIC ACID OR SODIUM ISOASCORBATE**

• In the past few years scores of processors have discovered that the addition of ascorbic acid U.S.P. or sodium ascorbate gives processed meats better color faster. If you have learned the advantages of using these products, but consider their initial cost high for your requirements, then here's good news!

New Pfizer Isoascorbic Acid and Sodium Isoascorbate cost you less and are fully as effective as ascorbic acid U.S.P. for improving and maintaining the color of meat products.

Another important factor is that Pfizer Isoascorbic Acid is used in your meat products at the same level as ascorbic acid. When

Sodium Isoascorbate is used to replace sodium ascorbate, a slightly greater amount is required.

Just as you found with U.S.P. ascorbic, you'll find that with the addition of Pfizer Isoascorbic Acid or Sodium Isoascorbate your meat products need less smokehouse time to develop full-bodied color. You save fuel, speed production and reduce shrinkage.

In addition, your customers will find that the color of your franks, bologna and other products is not only better to start with, but also lasts longer on the shelf.

Why not speed production and protect the sales appeal of your meat products this *new low cost way*. Ask your Pfizer representative for cost details, and write Pfizer if you would like technical information or a sample of either Pfizer Isoascorbic Acid or Sodium Isoascorbate.

*Quality ingredients  
for the food industry  
for over a century.*



**CHAS. PFIZER & CO., INC.**

*Chemical Sales Division  
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San Francisco, Calif.; Vernon, Calif.;  
Atlanta, Ga.; Dallas, Texas*

SPECIFICALLY  
DEVELOPED  
FOR PERFECT  
RESULTS  
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OR  
**soft**  
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**Sanfax 822**

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Sanfax 822 (Concentrate) is your answer for faster and better results in your dehairing operation . . . and under all water conditions, whether extremely hard or soft.

Highly concentrated for peak economy, Sanfax 822 (Concentrate) produces cleaner, whiter hogs in record time and with a minimum dose of material.

Sanfax 822 (Concentrate) penetrates deep into hair follicles, loosens roots quickly, and effects fast removal of both bristles and roots. A risk-free trial will convince you that Sanfax 822 (Concentrate) does an effective, thorough job economically, safely and quickly.

**Effectively  
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**SAFAX**  
Company

"Specialized Chemicals for Industry"

174 CENTRAL AVENUE S.W. ATLANTA, GEORGIA

CHICAGO

THE NATIONAL  
**Provisioner**



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1957

# AMERICAN MEAT INSTITUTE CONVENTION

## Experts Will 'Flick on' the Future

A "PUSH-BUTTON" view of meat industry trends from product to plant and merchandising improvements will be switched on for packers and sausage manufacturers at the 52nd annual meeting of the American Meat Institute on Friday through Tuesday, September 20 to 24, at the Palmer House, Chicago.

Automation in production and accounting operations and "modernization" of meat animals to meet today's consumer demands will occupy much of the picture to be conveyed by industry experts and speakers from allied fields. Farm policy, the outlook for livestock supplies and the national economic situation, all of which have a direct impact on the industry, also will receive closeup attention.

The latest packinghouse equipment and supplies will be available for first-hand inspection at the exhibition to be held during the convention. Packaging, processing and other machinery, seasonings, casings, chemicals and packaging films will be included in the exhibits by more than 85 industry suppliers. Others will maintain hospitality rooms. (See pages 48 and 50 for listings.)

One of the most eagerly-awaited convention reports is a new perspective on packing plant automation to be presented at the Friday morning opening session. John McDougall, automation engineer of the Ford Motor Company, will tell what Ford engineers believe the meat industry can do in the further automation of its operations. He will present the findings of a team of four of the company's engineers who have made an on-the-spot study of current operations in eight representative meat packing plants to discover new ways for packers to increase productivity and reduce costs.

Also addressing the opening session will be O. V. Wells, administrator of the USDA Agricultural Marketing Service, who will present "The Outlook for Livestock and Meat," and two provisions experts who will discuss the merit hog buying program inaugurated by the Institute this summer to help rebuild the demand for pork.

Two technical sessions on Friday afternoon and three on Saturday morning will give detailed emphasis to developments taking place on many fronts. Much of the scientific progress in the industry during the past ten years has been due to the work of the American Meat Institute Foundation. What this young research organization has meant and will mean in the years ahead will be outlined at the scientific and operating session by Dr. B. S. Schweigert, AMIF director of research and education. Recent nutritional findings about meat and latest methods of controlling the *Salmonella* group of bacteria also will be summarized at that session.

Trends in livestock production and marketing will be presented at the livestock session by J. Earl Coke, San Francisco banker and former U. S. assist-

ant secretary of agriculture, while a panel of hog producers will discuss multiple farrowing and a university meats professor will point up the need to modernize the beef carcass.

Mechanization again will get the spotlight during the engineering and construction session, which will include a discussion of continuous low temperature rendering, and during the accounting session, which will take up electronic data processing and the use of punchcard equipment by a small packer. A Chicago banker also will give accountants the benefit of his views of some of the industry's problems.

Changing production methods and practices, packing and labeling, maintaining quality control, and marketing and merchandising will receive the attention of a panel of AMI sausage committee members at the sausage and merchandising session.

Leading off the Monday morning general session with a forecast of what is ahead for the industry will be AMI board chairman J. M. Foster, while economic consultant John K. Langum will turn his crystal ball on the overall economy. Farm policy questions will be taken up by Senator Hubert H. Humphrey of Minnesota, one of the chief Democratic spokesmen for agriculture.

Thirty-one veterans of a half-century in the meat industry will be honored at an award luncheon on Monday and receive gold service emblems in a presentation by Wesley Hardenbergh, AMI president. The annual Dodge & Olcott Award also will be presented at the luncheon by Henry D. Tefft, chairman of the award committee, to the person selected as the outstanding contributor to meat industry progress.

Another former U.S. assistant secretary of agriculture, Earl L. Butz, now dean of the Purdue University College of Agriculture, will address the annual dinner Monday night in the Grand Ballroom of the Conrad Hilton Hotel. Rounding out an evening of Purdue talent will be a performance by that university's famous Varsity Glee Club.

The annual dinner is only one of several features expected to be of particular interest to wives and daughters accompanying AMI members to the convention. Special events for the ladies will include a Saturday morning "kaffee klatsch" in the Palmer House and a garden luncheon and tour of the Art Institute on Monday.

A varied program is planned for the final general session on Monday morning. Dr. Irvine H. Page, chairman of the American Heart Association scientific council, will present his views on the food fats problem; three food magazine editors will compare the progress of meat and other food industries, and a leading retailer will discuss trends in food distribution. After a business session, the American Meat Institute convention will adjourn.

[Turn page for program details]

## OPENING SESSION

FRIDAY . . 9:45 A.M.

GRAND BALLROOM



J. McDougall



O. V. Wells



ROY MELCHIOR



ROY EDWARDS

### The Pork Problem—What Is Being Done to Correct It

—Roy Melchior, president, Agar Packing Co., and Roy Edwards, general manager, provisions division, Wilson & Co., Inc.

The Outlook for Livestock and Meat—O. V. Wells,

Administrator, Agricultural Marketing Service,  
U. S. Department of Agriculture.

### Can Automation Be Increased in the Packing Industry?

—John McDougall, automation engineer of the  
Ford Motor Company, Detroit, Mich.

## SCIENTIFIC AND OPERATING

FRIDAY . . 2:00 P.M.

GRAND BALLROOM



DR. DACK



DR. SCHWEIGERT



R. CAMPBELL

Salmonella and the Meat Industry—Dr. G. M. Dack, Food Research Institute Laboratory, University of Chicago, will report on some of the latest methods developed for controlling these bacteria.

Modern Concepts in Meat—Rita Campbell, director,

department of nutrition, National Live Stock and Meat Board.

Impact of AMIF's First 10—Dr. B. S. Schweigert, director of research and education, American Meat Institute Foundation.

## LIVESTOCK SESSION

FRIDAY . . 2:00 P.M.

RED LACQUER ROOM



PROF. KUNKLE



J. E. COKE



B. EBING

Beef: Today and Tomorrow—Prof. L. E. Kunkle, head of meats department, Ohio State University.

Trends in Livestock Production and Marketing—J. Earl Coke, vice president, Bank of America, San Francisco, Calif.

Multiple Farrowing of Hogs—This will be a panel discussion with Bernard Ebbing, The Rath Packing Co., as chairman. Panel members will be three large-volume hog producers: J. H. Doak, Wilmington, O.; Leo Fullerton, Faribault, Minn., and Randall Watson, Ames, Ia.



J. H. DOAK



L. FULLERTON

## ENGINEERING AND CONSTRUCTION

SATURDAY . . 10:00 A.M.

RED LACQUER ROOM



LEO ORSI



K. A. STALEY



P. G. BEACH

Continuous Low Temperature Rendering—Leo Orsi, general engineering department of Armour and Company, Chicago.

Lighting Trends in Packing Plants—Karl A. Staley,

engineering section, large lamp department, General Electric Co.

Controlling Maintenance Costs—P. Goff Beach, jr., vice president of operations, Oscar Mayer & Co.

## SAUSAGE AND MERCHANDISING

SATURDAY . . 10:00 A.M.

GRAND BALLROOM



C. THOMMEN



E. F. PENNE



C. FINKBEINER

The New Era in the Sausage Business—This will be a panel discussion of important trends and problems of the sausage business facing management today. C. A. Thommen, manager of the table-ready meats division, Swift & Company, and chairman of the AMI committee on sausage, will preside. Chris E. Finkbeiner, Little Rock Packing Co., will sum up the session, drawing together the conclusions reached by the speakers. Panelists and their topics will be: F. Howard Firor, Merkle, Inc., "Changing Production Methods and Practices;" E. Frank Penne, The Rath Packing Co., "Packing and Labelling Problems;" A. P. Bowman, Oscar Mayer & Co., "Maintaining Quality Control;" Milton Talbert, Armour and Company, "Marketing and Merchandising Prob-



J. SILBERHORN



C. NOCKLEBY

lems;" Clarence Nockleby, Geo. A. Hormel & Co., "Knowing and Using Your Costs," and J. A. Silberhorn, The E. Kahn's Sons Co., "Pleasing the Consumer."



R. H. EIDEM



C. W. WELDON



C. B. ALLMAN

## ACCOUNTING SESSION

CRYSTAL ROOM

SATURDAY . . 10:00 A.M.

Review of Developments in Automated Data Processing—Ralph H. Eidem, director of electronic research, Ernst & Ernst.

A Banker's Look at Some Meat Industry Problems—Clarence W. Weldon, vice president, First National Bank of Chicago.

A Small Meat Packer's Experience with Punchcard Equipment—Carroll B. Allman, secretary-treasurer, The Canton Provision Co.

Questions and Answers on Accounting Procedures—Several experienced packinghouse accountants will be available to answer questions.

## GENERAL SESSION

MONDAY . . 10:00 A.M.

### GRAND BALLROOM



J. M. FOSTER



J. K. LANGUM



SEN. HUMPHREY

**Opening Remarks by the Chairman**—J. M. Foster, chairman of the AMI board of directors and vice president of merchandising and procurement, John Morrell & Co., in his summary of what is ahead will offer suggestions as to how the meat packing industry can continue to improve its relationship with consumers, producers, etc.

**Where Is Our Economy Going?**—John K. Langum, economic consultant, Chicago.

**Questions in Farm Policy**—U. S. Senator Hubert H. Humphrey (D-Minn.), member of the Senate committees on agriculture and forestry, small business, foreign relations and government operations.

## AWARD LUNCHEON

MONDAY . . 12:30 P.M.

### RED LACQUER ROOM



W. HARDENBERGH



H. D. TEFFT

**Presentation of the Institute's gold service awards and address by Wesley Hardenbergh, AMI president.** Thirty-one veterans, including three women, will be honored for completing 50 years or more of service in the meat packing industry. This year's luncheon will feature a special kind of steak prepared under the supervision of AMIF scientists.

**Presentation of Dodge & Olcott Award by Henry D. Tefft**, award committee chairman and director of the AMI department of packinghouse practices. The annual award is in recognition of outstanding achievement contributing to the growth and general welfare of the meat packing industry.

## ANNUAL DINNER

MONDAY . . 7:00 P.M.

### GRAND BALLROOM

### THE CONRAD HILTON



E. L. BUTZ

*Address by Earl L. Butz, dean of the College of Agriculture, Purdue University, who served until recently as assistant U. S. secretary of agriculture. The famous Varsity Glee Club of Purdue, under the direction of Albert P. Stewart, will round out a full evening of Purdue talent. The title of the speech to be delivered by Butz is "The Meat Packer in the Agricultural Revolution."*

## GENERAL SESSION

TUESDAY . . 9:45 A.M.

### RED LACQUER ROOM



DR. PAGE



H. McNAMARA



JOHN STROHM



L. KANTER



ROY MILLER



J. HANDLER

**How Serious Is the Food Fats Problem?**—Irvine H. Page, M.D., Cleveland, chairman of the American Heart Association scientific council.

**Editors Look at the Meat Business**—This will be a panel discussion with O. E. Jones, Swift & Company, serving as moderator. Editors on the panel will be: Roy Miller, *Food Field Reporter*; Julian Handler, *Supermarket News*, and Leonard Kanter, *Food Topics*.

**Trends in Food Distribution**—An interview of H. V. McNamara, president of National Tea Co., by John Strohm, agricultural reporter.

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# THERE'S A REASON *Why* **BULL MEAT BRAND** *is America's leading sausage BINDER*

Only Bull Meat Brand Binder absorbs and holds up to six times its weight in meat juices and moisture.

This famous product keeps sausage and meat loaves plump, moist and firm—protects them against shriveling and shrinkage.

Five selected grains are blended and balanced under strict laboratory control to assure predictable results every day in the year, regardless of crop variation.

Bull Meat Brand is America's leading Binder . . . it produces maximum yield . . . and maximum profit for the sausage maker.

*Want proof? Write us, or ask your Heller representative for a usable free sample.*



**B. HELLER & COMPANY**  
CALUMET AVE. AT 40TH ST., CHICAGO 15, ILL.

*Serving the Food Industry Since 1893*





**IT'S AMI CONVENTION TIME IN . . .**

# **CHICAGO**

**SEPTEMBER 20-24**

**C**HICAGO always offers plenty of interesting fare for the minds, stomachs and emotions of conventioneers when they are not attending AMI meetings and viewing exhibits. Some of the highlights of entertainment, eating and education over the convention weekend are listed below.

#### **SPORTS**

TELECAST of middleweight championship fight, Robinson vs. Basilio, State-Lake Theatre, September 22.

STOCK CAR races at Soldier Field, September 22, 2:30 p.m.

BASEBALL: Chicago Cubs vs. Milwaukee Braves, September 20, 21 and 22, Wrigley Field, 1:30 p.m.

FOOTBALL: Chicago Bears vs. Cleveland Browns, Soldier Field, September 20, 8:30 p.m.

HARNESS RACING: Maywood Park, nightly except Sunday, 8:40 p.m.

RUNNING RACES: Hawthorne Park, 1:30 p.m. on September 21, Illinois Owners' Handicap (\$25,000 added), and Marty Flynn Handicap on the turf (\$10,000).

#### **SHOW BUSINESS**

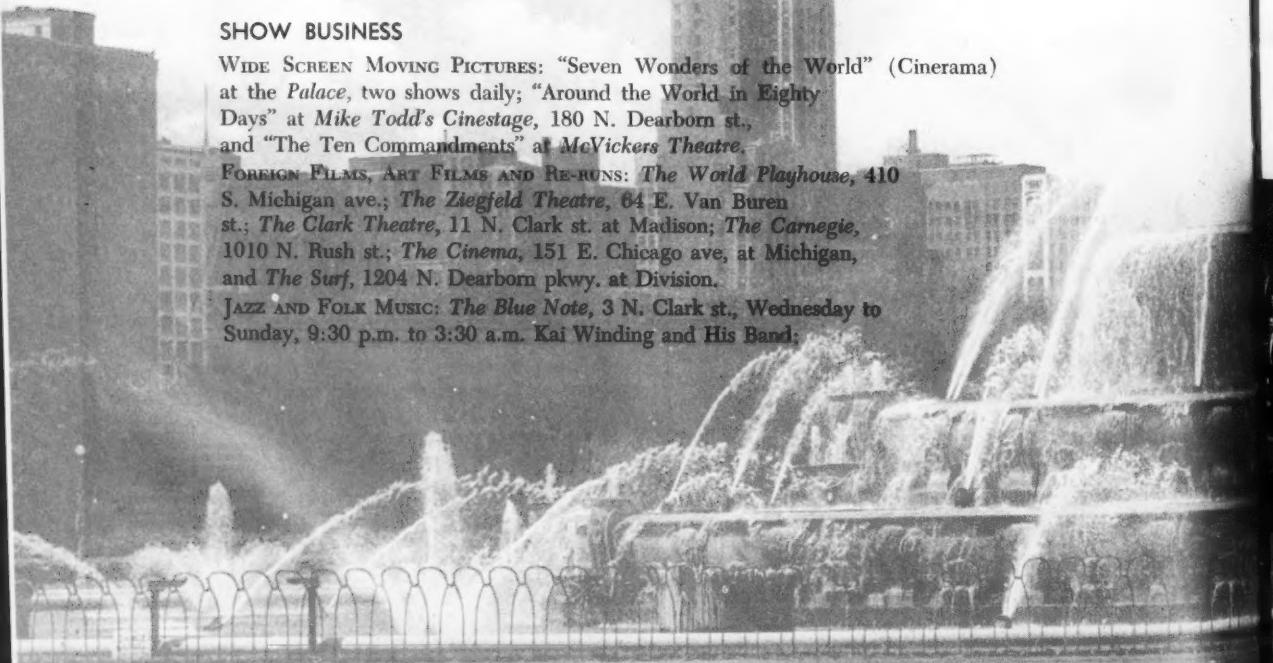
WIDE SCREEN MOVING PICTURES: "Seven Wonders of the World" (Cinerama) at the *Palace*, two shows daily; "Around the World in Eighty Days" at *Mike Todd's Cinestage*, 180 N. Dearborn st., and "The Ten Commandments" at *McVickers Theatre*.

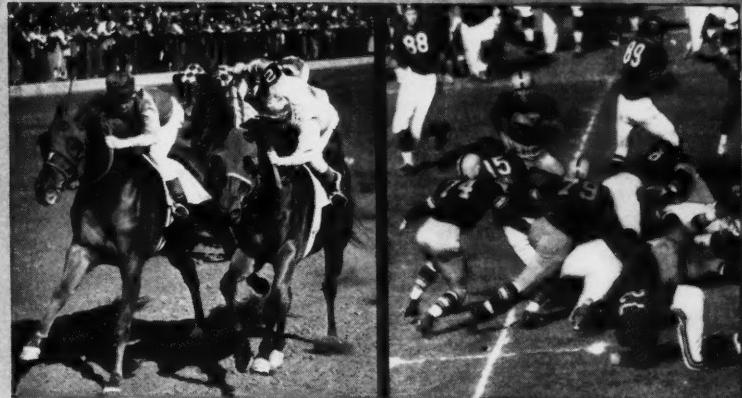
FOREIGN FILMS, ART FILMS AND RE-RUNS: *The World Playhouse*, 410 S. Michigan ave.; *The Ziegfeld Theatre*, 64 E. Van Buren st.; *The Clark Theatre*, 11 N. Clark st. at Madison; *The Carnegie*, 1010 N. Rush st.; *The Cinema*, 151 E. Chicago ave. at Michigan, and *The Surf*, 1204 N. Dearborn pkwy. at Division.

JAZZ AND FOLK MUSIC: *The Blue Note*, 3 N. Clark st., Wednesday to Sunday, 9:30 p.m. to 3:30 a.m. Kai Winding and His Band;



**CHANTEUSE** Bea Abbott sparks Hal Otis's sextet at the Sheraton-Blackstone's new Bonaparte Room.





THEY'RE OFF and running at Hawthorne. THE CHICAGO Bears are growling again.



ODETTA sings folk songs at the popular Gate of Horn.



VINE-COVERED walls and a cool pool frame the AMI Ladies' Luncheon on Monday in the 'Garden' of the Chicago Art Institute.



PURDUE'S famous Glee Club will serenade AMI



# WE'RE LOOKING FORWARD TO SEEING YOU...

drop by our  
**Booths No. 52-53**  
and  
**Hospitality Room**  
**No. 892**

at the  
**AMI Convention**  
**Palmer House**  
**Chicago**

**September 20-24**



**FIRST SPICE**  
*Mixing Company, Inc.*

NEW YORK 13, N.Y. — 19 Vestry Street  
SAN FRANCISCO 7, CAL. — 185 Arkansas St.  
TORONTO 10, CANADA — 98 Tycos Drive

Modern Jazz Quintet. Minimum, \$1 at bar and \$3 at tables. *Jazz Limited*, 11 E. Grand, nightly except Sunday, 9 p.m. to 4 a.m. Small combos built around Bill Reinhard's clarinet. Minimum, \$2 and \$2.50. *The Blue Angel - Jamaican Room*, 801 N. Rush st., nightly, 8:30 to 4. Calypso and other folk songs by Caribbean musicians. *The Gate of Horn*, 735 N. Dearborn st., nightly 9:30 to 3 a.m., Saturday, 9 to 4 a.m., week-end minimum, \$2.50; folk-singers Odetta, Marilyn Child, Glen Yarborough.

## FOR THE LADIES

Coffee or Late Breakfast, 10 a.m., room 11, The Palmer House, Saturday, September 21. **LADIES' DAY**, Monday, September 23; Luncheon in "The Garden" at the Art Institute; Talk by George D. Culler, director of museum education at the Art Institute, and tour of exhibits at the Art Institute.

**MARSHALL FIELD & COMPANY:** Import Week, September 16-21. Displays of fine imports throughout all departments of the store; Lunch is served at Import Cafe on third floor at the light well. **Vogue Import Show** of Fabrics on second floor, State, is held at 12:30 and 2 p.m.

**CHARLES A. STEVENS**, 17 N. State st.: Luncheon at the Circle, fifth floor, Wabash, and special fashion showing of coats and suits, fifth floor, State, September 21, 2 p.m.

**CARSON PIRIE SCOTT & CO.**, State and Madison sts.: Luncheon in the tea room (the buffet, table d'hote, a la carte). Luncheon style shows; special displays and sales, in departments throughout the store.

**MILLINERY WEEK** on State Street, September 16-21; Special showings and prizes at all stores.

**ELECTRIC LIVING INSTITUTE**, 132 S. Dearborn st.: 9 to 5 daily, no selling. World's largest display of electrical appliances, modern home laundries and model kitchens.

**HOME AND FURNISHINGS FESTIVAL**: September 23 to October 13. Model homes of many styles, designs, and settings, completely furnished. Itineraries at hotel information desks, or at Tribune Tower Service Office, N. Michigan ave., or at Tribune Service office, 33 W. Madison st.

## TRIPS AND TOURS

**TWO-HOUR SHORELINE CRUISES**: Leave Michigan ave. bridge five times daily. Late trips on Saturday Call DE

2-1353, Mercury Scenicruiser, or DE 7-1446, Wendella, for times and to make reservations.

**CONDUCTED BUS TOURS**: Chicago Sight Seeing Co. and Chicago Gray Line Co. Reservations or information at hotel tourist service desk.

**MERCHANDISE MART**, parties of 15 to 35, advance reservations, WH 4-4141, 75c.

**CHICAGO TRIBUNE PLANT**, 435 N. Michigan ave., Monday to Friday, 2, 4, and 8 p.m. Call SU 7-0100 in advance.

**PRUDENTIAL BUILDING**, Michigan ave. at Randolph. Monday to Thursday, 10 a.m. to 6 p.m.; Friday and Saturday, 10 a.m. to midnight, Sunday 11 a.m. to 5 p.m.

## MUSEUMS, GALLERIES, ZOOS

**ADLER PLANETARIUM**, Roosevelt rd. at Lake Michigan; Daily 10 to 5, free Thursdays, Saturdays and Sundays and 25c others. September Show: "Steering With the Stars," daily 11 a.m., 3 p.m., Sunday, 2 and 3:30 p.m.

**CHICAGO ART INSTITUTE**, Michigan ave. at Adams st.: Daily 9 to 5, free Wednesdays, Saturdays and Sundays and 25c others. September Special Show: Collections of American and British prints, Galleries 11-13.

**SHEDD AQUARIUM**, Roosevelt rd. at Lake Michigan; Daily 10 to 5, free Thursdays, Saturdays and Sundays and 25c others. Aquatic displays, fresh and salt water fish, "Balanced Aquarium," a room of tiny fish.

**CHICAGO PUBLIC LIBRARY**, Michigan and Washington sts.: Daily 9 to 9 and Saturday 9 to 5:30. Special exhibits, Randolph st. corridor.

**CHICAGO MUSIC AND HI FIDELITY SHOW**, Morrison Hotel: September 18 to 21. Hours: Wednesday, Thursday and Friday, 4 to 10 p.m., Saturday 9 to 6 p.m. Admission 75c.

**BUCKINGHAM MEMORIAL FOUNTAIN**, Grant Park at Congress st. and Outer drive: Water displays daily, 11:30 a.m. to 9:30 p.m. Full color display, 9 p.m.

**GARFIELD PARK CONSERVATORY**, 300 N. Central Park: free. Central States Dahlia Society Dahlia show, September 21, 3 to 9 p.m., and September 22, 9 a.m. to 9 p.m.

**LINCOLN PARK ZOO**, 2200 north in Lincoln Park: Daily 9 to 5, free.

[Continued on page 84]

# LOOKS LUSCIOUS...TASTES GREAT!



it's made with

# TIETOLIN

Reg. U. S. Pat. Office

## ALBUMINOUS BINDER and MEAT IMPROVER

TIETOLIN is the most helpful and efficient ingredient to balance your ever changing meat formulas. TIETOLIN controls fat, avoids fat separations and air pockets.

TIETOLIN uniformly binds lower-priced materials such as jowls, beef trimmings and pork fat—gives your

Write for sample drum or leaflet.

### Sole Manufacturers of the Famous

**FLAVOR-LOK** —Natural and Soluble Seasonings

**VITAPHOS** —Phosphate for Emulsion Products

**VITA-CURAID** —The Phosphate Compound for Pumping Pickle

**TIETOLIN** —Albumin Binder and Meat Improver

**SEASOLIN** —Non Chemical Preserver of Color and Freshness

meat products smoother texture, greater uniformity, better taste and GREATER YIELD.

Fully approved for use in federally inspected plants.



**FIRST SPICE**  
*Mixing Company, Inc.*

NEW YORK 13, N. Y. — 19 Vestry Street

SAN FRANCISCO 7, CAL. — 185 Arkansas St.

TORONTO 10, CANADA — 98 Tycos Drive

# WE'RE LOOKING FORWARD TO SEEING YOU...

drop by our  
**Booths No. 52-53**  
 and  
**Hospitality Room**  
**No. 892**  
 at the  
**AMI Convention**  
**Palmer House**  
**Chicago**

**September 20-24**



Modern Jazz Quintet. Minimum, \$1 at bar and \$3 at tables. *Jazz Limited*, 11 E. Grand, nightly except Sunday, 9 p.m. to 4 a.m. Small combos built around Bill Reinhard's clarinet. Minimum, \$2 and \$2.50. *The Blue Angel - Jamaican Room*, 801 N. Rush st., nightly, 8:30 to 4. Calypso and other folk songs by Caribbean musicians. *The Gate of Horn*, 735 N. Dearborn st., nightly 9:30 to 3 a.m., Saturday, 9 to 4 a.m., week-end minimum, \$2.50; folk-singers Odetta, Marilyn Child, Glen Yarborough.

## FOR THE LADIES

Coffee or Late Breakfast, 10 a.m., room 11, The Palmer House, Saturday, September 21. **LADIES' DAY**, Monday, September 23; Luncheon in "The Garden" at the Art Institute; Talk by George D. Culler, director of museum education at the Art Institute, and tour of exhibits at the Art Institute.

**MARSHALL FIELD & COMPANY:** Import Week, September 16-21. Displays of fine imports throughout all departments of the store; Lunch is served at Import Cafe on third floor at the light well. **Vogue Import Show** of Fabrics on second floor, State, is held at 12:30 and 2 p.m.

**CHARLES A. STEVENS**, 17 N. State st.: Luncheon at the Circle, fifth floor, Wabash, and special fashion showing of coats and suits, fifth floor, State, September 21, 2 p.m.

**CARSON PIRIE SCOTT & CO.**, State and Madison sts.: Luncheon in the tea room (buffet, table d'hote, a la carte). Luncheon style shows; special displays and sales, in departments throughout the store.

**MILLINERY WEEK** on State Street, September 16-21; Special showings and prizes at all stores.

**ELECTRIC LIVING INSTITUTE**, 132 S. Dearborn st.: 9 to 5 daily, no selling. World's largest display of electrical appliances, modern home laundries and model kitchens.

**HOME AND FURNISHINGS FESTIVAL**: September 23 to October 13. Model homes of many styles, designs, and settings, completely furnished. Itineraries at hotel information desks, or at Tribune Tower Service Office, N. Michigan ave., or at Tribune Service office, 33 W. Madison st.

## TRIPS AND TOURS

**TWO-HOUR SHORELINE CRUISES**: Leave Michigan ave. bridge five times daily. Late trips on Saturday Call DE

2-1353, Mercury Scenicruiser, or DE 7-1446, Wendella, for times and to make reservations.

**CONDUCTED BUS TOURS**: Chicago Sight Seeing Co. and Chicago Gray Line Co. Reservations or information at hotel tourist service desk.

**MERCHANDISE MART**, parties of 15 to 35, advance reservations, WH 4-4141. 75c.

**CHICAGO TRIBUNE PLANT**, 435 N. Michigan ave., Monday to Friday, 2, 4, and 8 p.m. Call SU 7-0100 in advance.

**PRUDENTIAL BUILDING**, Michigan ave. at Randolph. Monday to Thursday, 10 a.m. to 6 p.m.; Friday and Saturday, 10 a.m. to midnight, Sunday 11 a.m. to 5 p.m.

## MUSEUMS, GALLERIES, ZOOS

**ADLER PLANETARIUM**, Roosevelt rd. at Lake Michigan: Daily 10 to 5, free Thursdays, Saturdays and Sundays and 25c others. September Show: "Steering With the Stars," daily 11 a.m., 3 p.m., Sunday, 2 and 3:30 p.m.

**CHICAGO ART INSTITUTE**, Michigan ave. at Adams st.: Daily 9 to 5, free Wednesdays, Saturdays and Sundays and 25c others. September Special Show: Collections of American and British prints, Galleries 11-13.

**SHEDD AQUARIUM**, Roosevelt rd. at Lake Michigan: Daily 10 to 5, free Thursdays, Saturdays and Sundays and 25c others. Aquatic displays, fresh and salt water fish, "Balanced Aquarium," a room of tiny fish.

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**LINCOLN PARK ZOO**, 2200 north in Lincoln Park: Daily 9 to 5, free. [Continued on page 84]

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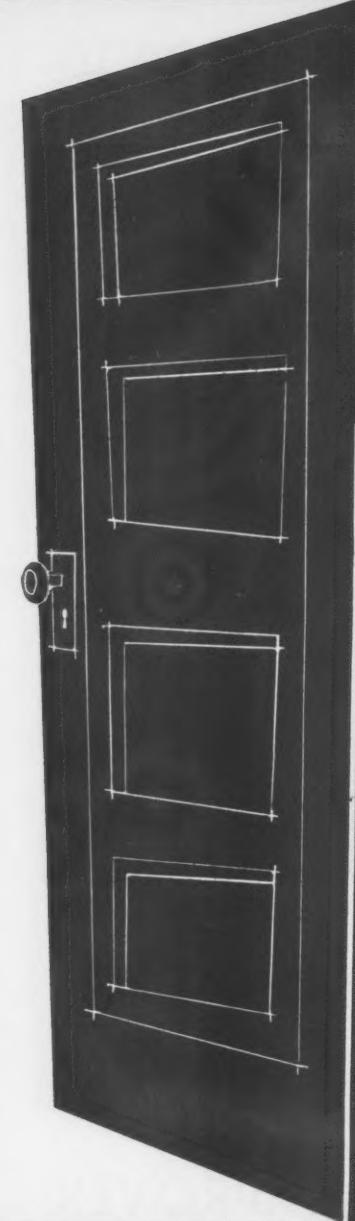
### FIRST SPICE

Mixing Company, Inc.

NEW YORK 13, N. Y. — 19 Vestry Street

SAN FRANCISCO 7, CAL. — 185 Arkansas St.

TORONTO 10, CANADA — 98 Tyco Drive



WELCOME

A multitude of courteous representatives from supply, equipment and brokerage firms that serve the meat industry will again play host to meat packers from all parts of the nation at AMI's big fifty-second annual convention. Hospitality suites are located mainly on the seventh and eighth floors at the Palmer House, but there are some supplier headquarters in other parts of the hotel. Clip this page and take it to the convention for reference, or consult the NP bulletin board in the foyer off the hotel's Grand Ballroom for a final listing.

## Hospitality Headquarters of Industry Supply Firms

FIRM	ROOM NOS.
Allen Cartons, Inc.	752
Allbright-Nell Co., The	810-11
American Viscose Corp.	816
Armour Laboratories, The	899
Aromix Corporation	828-29
Asmus Bros., Inc.	893
Aula Division of Archibald & Kendall, Inc.	841
Barlant & Company	865
Basic Food Materials, Inc.	815
Bettcher Industries	788-89
Brechteen Corp.	891
Calgon, Inc.	
Curafo's Division	827
Chicago Cold Storage Div., Beatrice Foods Co.	743-44
Cincinnati Butchers' Supply Co.	882-83
Continental Can Co., Inc.	806
Cooper, Frederick B. Co.	19th floor
Corn Belt Brokerage Co.	846
Crown Zellerbach Corp.	
Western-Waxide Specialty Packaging Div.	859
Crystal Tube Corp.	858
Cudahy Packing Co.	21st. floor
Custom Food Products, Inc.	894-95
A. Dewied Casing	740-41
DCA Food Industries, Inc.	784
Dodge & Olcott	22nd floor
Dupps Company, The	805
Einson-Freeman Co.	731-32
Ekco-Alcoa Containers, Inc.	825
Enterprise, Inc.	804
First Spice Mixing Co., Inc.	892
Gebhardt Controlled Refrigeration Systems	808
General American Transportation Corp.	706
Globe Co., The	831-32
Griffith Laboratories, Inc., The	838-39
Hantover, Phil, Inc.	864
Heekin Can Co.	817
Heller, E., & Co.	851-52
Hess-Stephenson Co.	824
Hoffman, J. S., Co.	821-22
Independent Casing Corp.	942-44-46W
International Salt Co., Inc.	862
James, E. G., Company	888-89
Kadison-Schoemaker Laboratories, Inc.	860-61
Kalamazoo Vegetable Parchment	848-49
Karp Brokerage Co., Inc.	845
Kartridg-Pak Machine Co.	842
E. W. Kneip, Inc.	854
Lacy Lee	812
Levi, Berth., & Co., Inc.	884-86
Master Mechanics Co., The	705
Mayer, H. J., & Sons Co., Inc.	834-35
Meat Industry Suppliers, Inc.	21st floor
Merck & Co., Inc.	850
Merrill Lynch, Pierce, Fenner & Beane	760
Miller & Miller, Inc.	C-17
Milprint Inc.	876-77
Milwaukee Spice Mills	847
Mongolia Importing Co., Inc.	896
Monson, R. H., Co.	813
Muirson Label Co., Inc.	704
Murphy, J. T., Co.	801
Niagara Blower Co.	785-86
Oppenheimer Casing Co.	22nd floor
Orzman, Sol., Brokerage Co.	819
Packers Development Corp.	809
Packers Engineering & Equipment Co.	857
Packers Package, Inc.	840
Packing House By-Products Co.	795-96
Petersen-Priceerman, Inc.	833
Preservative Mfg. Co.	843-44
Royal Packaging Equipment	742
St. John & Co.	820
Sanfax Co., The	814
Sheffield Chemical Div. of Sheffield Farms Co., Inc.	703
Siegel & Associates	855
Sloman, Lyons Brokerage Co.	878
Smith H. P., Paper Co.	879-80
Smith's, John E., Sons Co.	836
A. E. Staley	727
Standard Packaging Corp.	826
Stange, Wm. J., Co.	802-03
Sunderland & DeFord	887
Takamine Laboratory, Div. of Miles Laboratories	738
Tee Cee Mfg. Co.	875
Tee-Pak, Inc.	M-18
Van Loan & Co., Inc.	818
Vilfer Mfg. Co., The	780
Visking Co., Div. of Union Carbide Corp.	M-14
Wallerstein Co., Inc.	787
Walsh-Brown-Heffernan Co.	897-98
Wax, Edward, Casing Co.	856
Werner Mfg. Co.	746
Wood, J. C., & Co.	881
Wrap-King Corp.	728-29

# Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.—America's largest producer of salt



## How Large Plants Reduce Costs of Salt Handling and Brine Making

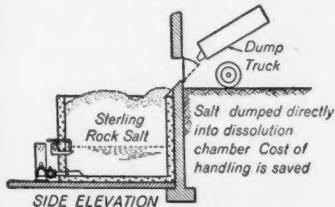
**Many of today's large users of brine** are saving money on salt deliveries, on handling salt in the plant, and on the production of saturated brine... by installing one rugged, permanent piece of equipment, a Storage Lixator. This unit (the exclusive development of International Salt Company) is a large combination salt-storage and salt-dissolving tank.

The Storage Lixator is strong—can easily hold the weight of heavy trucks or railroad cars. It's adaptable—can be located almost anywhere, either below or above ground, either inside the plant or outside. It's fully automatic—continuously replenishes whatever amounts of brine are drawn off through the piping system to points of use. And it needs no maintenance.

**Another money-saving feature:** with the Storage Lixator, brine-storage tanks are rarely necessary. This is because International's Lixate principle, on which every Storage Lixator is based, makes use of "Wet Storage"—meaning that undissolved salt is stored in the same tank with saturated brine. Even when the Lixator is completely filled with salt, there is ample room between the salt crystals for storing fully saturated brine.

The operation of every Storage Lixator is basically the same, but there are many design possibilities, by which International's Lixate principle can be adapted to any plant requirements. Here are some typical Storage Lixators, showing how they are engineered to meet specific needs.

**1. The Inside Single-Compartment Storage Lixator**... ideal for congested areas where outside property is not available.

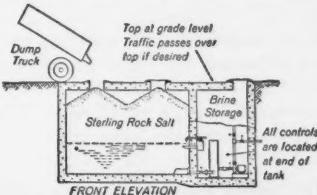


Salt is dumped from a truck directly into the dissolving chamber (the Lixator is just inside the plant wall), and salt-handling costs are reduced. The Lixator controls

are easily accessible from inside the plant.

**2. The Shed-Type Storage Lixator** is very practical for small-scale storage and dissolving operations when space is available adjoining the plant building. Large doors permit easy salt entry by portable conveyor belt fed directly from a dump truck or railroad car. With this setup, any available space can be used for an inexpensive brine-making unit inside the shed.

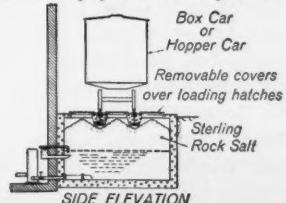
**3. The Integral Brine Tank Storage Lixator**... one of the best for manufacturer-



ing operations which require large amounts of fully saturated brine only at certain times. (The brine-storage tank included in the Lixator can be made as large as necessary.) Because the top of this Lixator is at ground level, traffic can pass over it—and delivery trucks can pour salt directly into the loading manholes.

**4. The Underground-Tank Storage Lixator** is a single-compartment rock-salt storage and dissolving unit which adjoins a railroad siding. With the top of the Lixator on the same level as the floor of the railroad car, salt delivery by power scoop, or portable conveyor belt is an easy operation. Fully saturated brine, made automatically in this Lixator, can be pumped any distance to the points of use.

**5. The Undertrack Dual-Unit Storage Lixator**... popular with large salt users.



It has been found that its relatively high installed cost is more than offset by the

most inexpensive salt delivery method known today (and possible only with this undertrack design). A railroad hopper car passes over the Lixator, and salt drops directly into storage. No conveyor belt is needed, and salt delivery is entirely automatic.

**6. The Dual-Compartment Storage Lixator** is designed for plants which use exceptionally large amounts of saturated brine. There are two separate dissolving compartments, storing an ample supply of brine for every need. The control room is located between the two storage and dissolving chambers. This unit, with its extra-large storage capacity, permits very economical purchasing and handling of salt.

There are many other types and designs of Storage Lixators—along with numerous refinements to suit your particular needs.



### TECHNICAL SERVICE WITH YOUR SALT

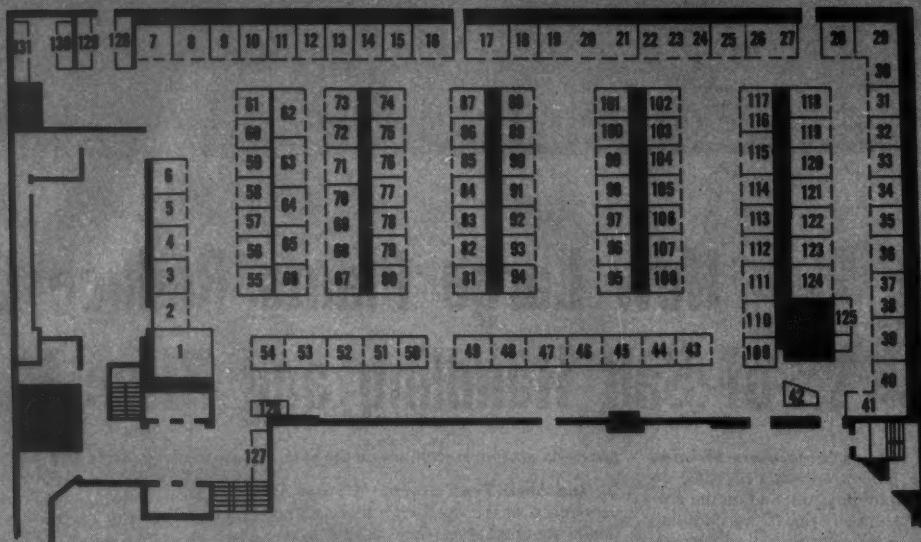
Through skilled and experienced "Salt Specialists," International can help you get greater efficiency and economy from the salt you use. International produces both Sterling Evaporated and Sterling Rock Salt in all types and sizes. And we also make automatic dissolvers in metal or plastic for both kinds of salt. So we can recommend the type and size of salt most perfectly suited to your needs.

If you'd like the assistance of an International "Salt Specialist" on any problem concerning salt or brine—or further information on Storage Lixators—just contact your nearest International sales office.

### International Salt Co., Scranton, Pa.

*Sales Offices: Atlanta, Ga.; Chicago, Ill.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; St. Louis, Mo.; Newark, N. J.; Buffalo, N. Y.; New York, N. Y.; Cincinnati, O.; Cleveland, O.; Philadelphia, Pa.; Pittsburgh, Pa.; and Richmond, Va.*

FOR INDUSTRY, FARM, AND THE HOME—  
**STERLING SALT**  
PRODUCT OF INTERNATIONAL SALT CO., INC.



# AMI exhibition floors

New and improved equipment and supplies of interest to meat packers and processors will be on exhibit on the main exhibit floor, the club floor and in the foyer leading to the Grand Ballroom. (Foyer exhibits are prefixed by "F.") Exhibit hours are as follows: FRIDAY, 8 to 10 am, 12 to 2 pm, and 4 to 6 pm; SATURDAY, 12 to 5 pm; SUNDAY, 10 am to 5 pm, and MONDAY, 9 to 10 am and 12 to 6 pm.

**Adolph's Industrial Food Products Corp.** ..... 128-129  
**Alfa International Corp.** ..... 104  
**Allbright-Nell Co., The** ..... 9-10  
**Allen Cartons, Inc.** ..... 204  
**Allen Gauge & Tool Co.** ..... 85  
**Aluminum Cooking Utensil Co., Inc.** ..... 45-46  
**American Cyanamid Co.** ..... F-5  
**American Spice Trade Assn.** ..... ½ of 37-38  
**Anderson, V. D., Co., The** ..... 49  
**Armstrong Cork Co.** ..... 78  
**Atmos Corp.** ..... 86  
**Barlant & Company**. 6 ft. of 26-27  
**Basic Food Materials, Inc.** ..... 43-44  
**Best & Donovan** ..... 14  
**Bishopric Products Co., Inc.** ..... 132  
**Calgon, Inc.** ..... 42  
**Cincinnati Butchers' Supply Co.** ..... 2-5  
**Cryovac Co., The** ..... 92-93-94  
**Dalason Products Mfg. Co.** ..... 127  
**Dohm & Nelke, Inc.** ..... 126  
**Dow Chemical Co.** ..... 121-122  
**DuBois Co., Inc., The** ..... 119  
**du Pont de Nemours, E. I.** ..... 15-16  
**Dups Company, The** ..... 101  
**Einson-Freeman Co., Inc.** ..... 223  
**Ekco-Alcoa Containers Inc.** ..... 202-203  
**Exact Weight Scale Co.** ..... 107-108

**First Spice Mixing Co., Inc.** ..... 52-53  
**French Oil Mill Machinery Co.** ..... 87  
**General Machinery Corp.** ..... 102-03  
**Gifts for Industry, Inc.** ..... 109  
**Global Industrial Machinery Corp.** ..... 36  
**Globe Company, The** ..... 55-61  
**Goodyear Tire & Rubber Co., Inc.** ..... 105-106  
**Great Lakes Stamp & Mfg. Co., Inc.** ..... 19-21 ½ of 22  
**Griffith Laboratories, Inc.** ..... 81-82  
**Hayssen Manufacturing Co.** ..... 72-73  
**Heller, B., & Co.** ..... 25  
**Hercules Fasteners, Inc.** ..... 224  
**International Salt Co., Inc.** ..... 90-91  
**James, E. G., Company** ..... 17-18  
**Jamison Cold Storage Door Co.** ..... 83  
**Jarvis Products Corp.** ..... 205  
**Julian Engineering Co.** ..... 120  
**Kartridg-Pak Machine Co.** ..... 88-89  
**Kentmaster Mfg. Co., Inc.** ..... 66  
**Koch Supplies** ..... 6  
**Kolloid Mills Co.** ..... 100  
**Linker Machines, Inc.** ..... 64-65  
**Marathon Corporation** ..... 67-70  
**Master Mechanics Co.** ..... 39  
**Mayer, H. J., & Sons Co., Inc.** ..... 62  
**Merck & Co., Inc.** ..... 1  
**Miller & Miller, Inc.** ..... C-17  
**Miller Wrapping & Sealing Machine Co.** ..... 32-34  
**Milprint Inc.** ..... 110-111  
**Morton Salt Co.** ..... 118  
**Niagara Blower Co.** ..... 84  
**Niagara Bottle Washer Co.** ..... F-4  
**Oakite Products** ..... 115 & ½ of 116  
**Oster Tool & Die Corp.** ..... 35  
**Peters Machinery Co.** ..... 112-14  
**Pittsburgh Corning Corp.** ..... 71  
**Pure Carbonic Co.** ..... 98-99  
**Seelbach, K. C., Co., Inc.** ..... 47-48  
**Sellers Injector Corp.** ..... 63  
**Smith's, John E., Sons Co.** ..... 95-97  
**Speco, Inc.** ..... 11-13  
**Spiehs, L. C., Co., Inc.** ..... F-2  
**Standard Casing Co., Inc.** ..... 50-51  
**Sutherland Paper Co.** ..... 29-31  
**Thermo King Corp.** ..... 54  
**Tipper Tie, Inc.** ..... ½ of 116-117  
**Toledo Scale Co.** ..... 123-125  
**Townsend Engineering Co.** ..... 79-80  
**United Cork Companies** ..... 7-8  
**U. S. Slicing Machine Co., Inc.** ..... ½ of 22-23-24  
**Viking Co., Div. of Union Carbide Corp.** ..... 74-77  
**Wallerstein Co., Inc.** ..... 201  
**Wrap King Corp.** ..... 40-41

THE NATIONAL

# PROVISIONER

Vol. 137 No. 11

SEPTEMBER 14, 1957

## How Do You Know?

Because they have expressed our ideas more effectively than we could hope to do, we have sometimes quoted directly here from the letters of packers, packing company stockholders and others active in the livestock and meat industry. A progressive packer friend sends us this message, which we want to *underscore*, and then give to the industry community:

"In the past few months I have read many of your excellent editorials dealing with the low profit in our industry, and some of the reasons for it. We have always maintained that there is nothing wrong with our industry that another  $\frac{1}{2}$  a pound would not cure.

"In recent weeks I have had occasion to talk to two competitors about accounting information needed to keep a sales department in line. One of these competitors was with a big outfit, and the other one was associated with a 'medium' packer. To my amazement, neither of them kept average prices of sales realizations by items and by salesman. In other words, they got their information on what their sales forces sold products for from a sales manager. I believe that all of us give our sales organizations some trading privileges, but how can we control them if we do not know their average prices?"

"It would seem to me that some 'horse sense' bookkeeping might help the industry get fair prices for its products.

"It seems to me that the first step is for us to know what we're getting for our product. If the above instances—in which leaders in meat packing admitted that they did not know their sales realizations except by hearsay—constitute a sample of industry practice, then it is going to be very difficult to make progress in obtaining fair prices."

AMEN is all we can say to that, but it's an assent based on two (younger) years of poring over hundreds of accounts receivable in a number of packer branches, and our inability to get a satisfactory answer to our second spoken and unspoken question, "How do you know?" when we have asked packers all over the United States, "What are your *realizations* on your products?"

## News and Views

**The Justice Department** has taken its first legal steps in opposition to the petitions of three national packers for modification of the consent decree of 1920, which prohibits them from handling a large number of non-meat items and engaging in retail trade. The government stand was announced earlier this summer. Department attorneys this week filed three motions in the U. S. District Court for the District of Columbia. One motion was for summary judgment denying any blanket modification of the consent decree. The other motions seek consolidation of the three cases and assignment to a single judge of the petitions filed by Swift & Company, Armour and Company and The Cudahy Packing Co.

**Mayor-Packer** Charles Q. Oldham of Lee's Summit, Mo., has won the first round in his fight to crack the sales barrier thrown up around St. Louis by a city ordinance. The ordinance, which prohibits the sale of meat in St. Louis unless it has been inspected by city or USDA inspectors, was ruled unconstitutional late last week, by City Judge Robert G. Dowd of St. Louis. Judge Dowd said the ordinance was discriminatory and a violation of the due process and equal protection clauses of the state constitution since it, in effect, bars any but federally-inspected meat produced outside a five-mile radius of St. Louis. The law permits the St. Louis health inspector to approve other inspection programs in plants within the five-mile limit and grant reciprocity to that extent. Similar ordinances have been declared unconstitutional in Wisconsin and Texas, Judge Dowd said. He dismissed a violation charge against Oldham.

The owner of Oldham's Farm Sausage Co., who was elected mayor of Lee's Summit last year, was arrested by prearrangement in St. Louis on July 10 when he offered to sell sausage to the chief of the city's meat inspection section in front of the city hall. Oldham said his product is inspected by Kansas City, Lee's Summit and state health officials and he intends to test the constitutionality of the St. Louis ban all the way to Missouri Supreme Court. The city plans to appeal the case to the state Court of Criminal Correction. A proposed ordinance now pending before the St. Louis city council would permit reciprocity of inspection throughout the state.

**Canadian Packing** companies do not seem to be affected by the unfavorable conditions encountered by U. S. packers this year, according to W. F. McLean, president of Canada Packers, Ltd., Toronto. Sales and earnings of Canada Packers have been "encouraging" since the company's current fiscal year began on March 28 and results are expected to be at least as good as last year, he told the annual meeting.

**USDA Complaints** charging alleged rebates, "kickbacks" and other violations of the Packers and Stockyards Act have been issued against packers in the New Orleans-Arabi (La.) area. Respondents are Arabi Packing Co., Inc., and V. L. Brousse, both of Arabi, La., and Dixie Packing Co., Inc., a wholly-owned subsidiary of Arabi Packing. Brousse is a registered dealer at the New Orleans Stockyards. He also is president and largest individual stockholder of Arabi Packing Co. and a director of Dixie Packing Co. The USDA scheduled hearings in New Orleans on the Arabi Packing complaint, November 4; Brousse, November 6; and Dixie Packing, November 8. Arabi Packing is charged with making rebates or kickbacks to Brousse and giving favored treatment to another company owned by him. Brousse is charged with accepting rebates and failing to buy cattle in competition with other packers and buyers. Dixie Packing is charged with failing to buy livestock in competition and with paying Brousse for buying services in connection with the purchase of livestock from other packers and slaughterers.

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7-8  
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1-77  
201  
0-41  
1957

# Hygrade Food Products, Inc., Operating in a



PART OF HYGRADE's fleet of 35 trucks which serves the Montreal area lined up along one side of the new meat processing establishment.



A VIEW of Hygrade's sausage kitchen. Note rail buckets at left near silent cutters. The long rank of stuffers at the right feeds toward the smokehouses. Arrangement of rail system makes it possible to hold smokehouse trees near the stuffing operation without impairing efficiency or impeding the flow.

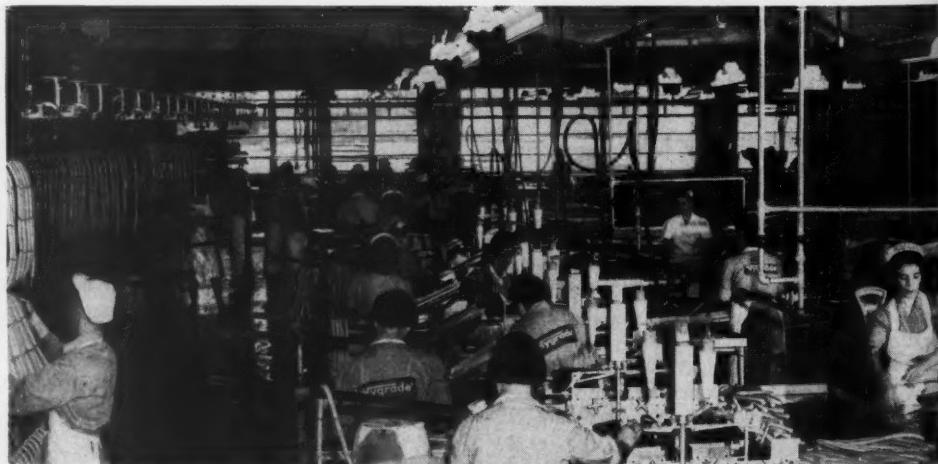
**I**N CANADA, as well as in the United States, adherence to the principle of free competitive enterprise, eagerness toward progress and the desire to give meat eaters the variety and high quality they want can lift a meat processing firm from a tiny kitchen to a mammoth plant within a few decades.

The proof, in the form of the new million-dollar plant of Hygrade Food Products, Inc., stands today in Montreal, Quebec, as a monument to the firm's founder, Boris Rapoport (1894-1953), and the workmanship and salesmanship

he employed in persuading many hundreds of the city's conservative butchers and retailers, as well as thousands of consumers, that the concern's few, then 20 and then three-score products were the finest obtainable.

The original unit on St. Lawrence blvd., at which operations began in the 1920's and which was repeatedly enlarged, finally outgrew its site and it was decided in 1953 that a completely new structure should be built to embody the latest innovations and facilities, so as to make the plant Canada's finest meat processing establishment.

**V**IEW of the sausage kitchen looking toward the windows at one end with the rank of stuffers, tables and linking machines to the right and the hangoff on cages for smoking to the left in the illustration. Some of the sausage preparation machinery can be seen in far right background. The machinery, stuffers and smokehouses are in parallel.



# in a New Million-Dollar Plant at Montreal



FRONT OF PLANT with 350-ft. loading-receiving dock. The slightly raised canopy is located over the main entrance to the structure.

OVERALL picture of the packaging cooler. One hundred and fifty tons of product is packed in this room each week. The cooler houses frankfurter wrapping machinery as well as conveyorized tables for packaging fresh sausage, bacon and a wide variety of sliced luncheon meats and popular meat loaf products.



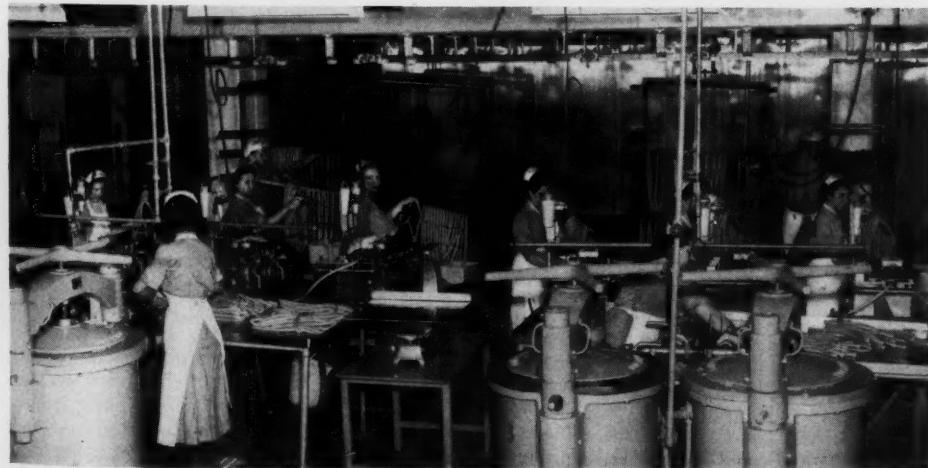
Henschien, Everds & Crombie, a leading packinghouse architectural firm, was employed to design the plant, and meat establishments all over North America were studied (with the aid of the NP and the Meat Packers Guide) to find the latest devices and layouts that could be incorporated in the Montreal unit. Planning and construction required more than three years, but resulted in a plant with an output of more than 600,000 lbs. per week in an area slightly exceeding 60,000 sq. ft. Fresh meat is received every day and, in many cases, meat moves from the receiv-

ing state to shipment in finished form within 24 hours.

A U-shape product flow pattern (see floor plan and flow chart on page 58) characterizes the Hygrade operation. Sixteen separate coolers may be involved in the handling and storage of meat and finished products; the seven air-conditioned smokehouses hold 35,000 lbs.

The new Hygrade plant is situated in Montreal off the Metropolitan blvd. (Trans-Canada highway) in an industrial area served by the Canadian Pacific Railroad.

The plant is a reinforced concrete structure framed in



TWIN STUFFERS are employed in some cases to feed through a common stuffing horn, operated by one person, onto a three-legged table to keep three linking machines in continuous operation. In other cases a single stuffer is used to feed two linkers. The processing area is under the view of a production control office placed at one end.

21-ft. bays and has a facing of red brick. The upper floor is on a structural steel frame and the building is roofed with precast concrete slabs. The plant is designed for future expansion to the East and South. All windows are galvanized steel and door frames are steel. Brick pavers are employed on all processing floor areas and terrazzo is used in the lunchroom, lobbies and washrooms. Plant walls are built of a hard, smooth red brick which is durable and easy to maintain; most areas in the plant are finished with ceramic tile above the brick dado. Two hundred thousand board feet of cork and 22,000 board feet of foamplass were installed to insulate the coolers.

The overhead rail system exceeds 5,300 ft. in length and is used to move products from processing through packaging and around the plant. A hydraulic elevator of 5,000 lbs. capacity serves the dry storage area on the second floor.

A 15 ft. deep loading and receiving dock runs along the entire length of the 350-ft. building front.

All operations are carried out on the ground level, and the upper floor is devoted to the general office, lunchroom, locker rooms and dry storage area.

The 16 cold rooms occupy more than half the plant and the temperature and humidity in each is controlled. Carcass meat is received on overhead rail, weighed and sent to holding cooler No. 3. Boning is done on assembly line tables in cooler No. 4 and the meat is then weighed out to the sausage kitchen. (Scales are placed around the plant in strategic locations and all products are weighed in and out of departments; meat is weighed carefully before and after smoking.)

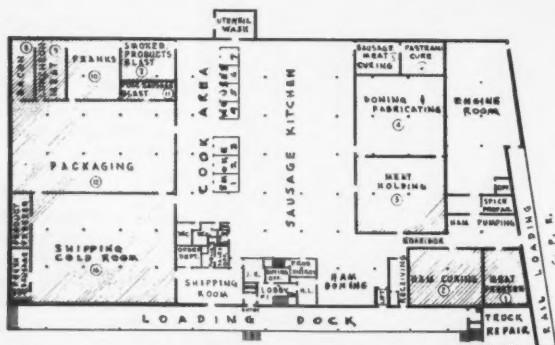
Pork cuts have their own curing cooler No. 3, as does pastrami (cold room No. 6).

**PROCESSING:** The sausage kitchen is equipped with three silent cutters, two grinders, an emulsifier and a vacuum mixer. Ten stuffers at two- and three-leg tables feed 12 linking machines and the linked sausage move thence in a straight line to the smokehouses.

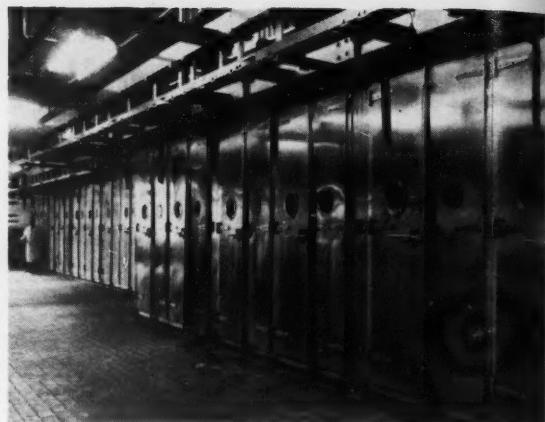
The seven 8-cage stainless steel smokehouses are under full automatic regulation as to temperature, humidity and smoke density from a central control panel. Smoke generators, blowers, etc., are located on a mezzanine above the houses. The smokehouses are placed in an area with a high monitor and three large exhaust fans keep the space clear of smoke.

After smoking and/or cooking, finished products are transferred to blast cold room No. 7 where their temperature is lowered prior to storage. Frankfurts go to wiener holding cold room No. 10; meat loaves to be sliced go to luncheon meat cooler No. 9, and bacon goes to cooler No. 8. Pork sausage is moved directly from the kitchen to blast cooler No. 11.

Cooler No. 12 is devoted to packaging. Equipment includes an automatic frankfurt wrapping line which



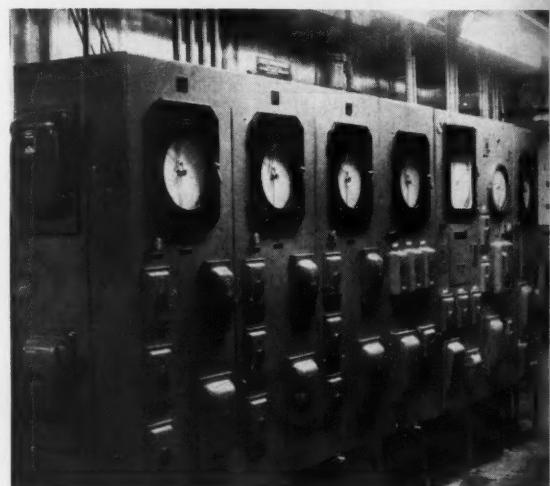
PLAN of main floor of plant. Note flow diagram on page 58.



SEVEN eight-cage smokehouses have a capacity of 35,000 lbs.



SMOKE generating and distribution equipment is located on a mezzanine over the houses and is reached by stairs and catwalk.



CONTROL panel pictured here is used in operating smokehouses. Time records are kept on temperature and humidity in each house.

turns out 30 packages per minute, conveyorized tables for packing pork sausage and sliced bacon and machinery for vacuum packing sliced luncheon meats.

After packaging, all products are weighed out and sent to shipping cold room No. 16. An inventory control system makes it virtually impossible for a product to be held more than two days. The fresh sausage holding room No. 14 is located off the shipping cooler. Dry sausage is stored under separate temperature and humidity conditions in cold room No. 15 and fresh

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Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

frosted meats are warehoused in the product freezer cold room No. 13.

**REFRIGERATION:** The high temperature rooms are supplied with refrigeration by one 9 x 9 and one 7½ x 7½, two-cylinder vertical compressor. Low temperature rooms are supplied by one 7½ x 7½ two-cylinder vertical compressor. Total capacity is 100 tons of refrigeration. The machines are of York manufacture.

Engine room layout is such that the plant capacity can be doubled with minimum effort. Compressors and condensers start and stop automatically according to load demand. All compressors are protected against "sloshover" by suction traps. The main trap has a York transfer system for returning liquid to the high side.

In rooms where work is done, such as packaging and beef boning, fin coils are used for maximum temperature control with no air motion to bother personnel. Other coolers have stainless steel ceiling type units with high capacity and low air velocity.

Blast coolers are furnished with floor units for rapid product temperature reduction. The freezers are supplied by "Krack" electric defrost units. A complete hot gas defrosting system is included in the plant to provide for adequate and quick coil defrosting.

All rooms have automatic temperature control valves and suction pressure regulators to adjust temperature differences between coils and room air.

The chief insulating material used is cork. However, fiberglass was employed in some floors. Only Jamison metal-clad cold storage doors are used.

**ELECTRICAL:** The main incoming service is three-phase, three-wire 12,000-volt, 60-cycle power. One incoming feeder is in use at all times and the other is a standby for emergency use. There is a 1,000-KVA outdoor substation with 12,000-volt primary and 575-volt, three-wire, three-phase secondary, made up of three 333-KVA, single phase transformers, connected delta/delta. A 1,350 amp., three-wire, three-phase low reactance bus feeds from the secondaries of the main transformers to a central control switchboard located in the machine room.

This main switchboard is controlled by one main air circuit breaker, manually operated, which has a range of 1,000-1,600 amperes. This breaker is centrally located with a motor control center on one side and a distribution center on the other.

The motor control center has combined automatic re-

**FRANKFURT** packaging line is shown below. Production amounts to 2,160 1-lb. packages per hour. In the foreground is the equip-

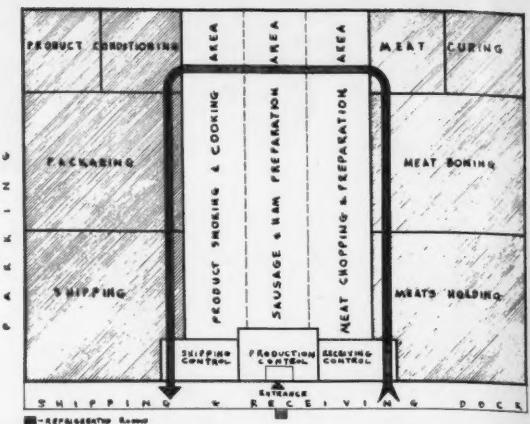
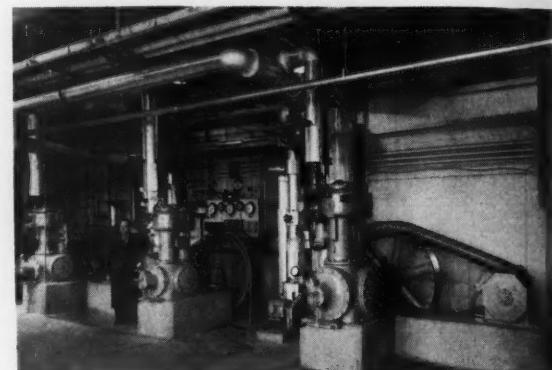


DIAGRAM of U-shaped flow of product over the processing floor. Both receiving (raw material) and shipping (finished products) are under control. The shaded area in the diagram is refrigerated.

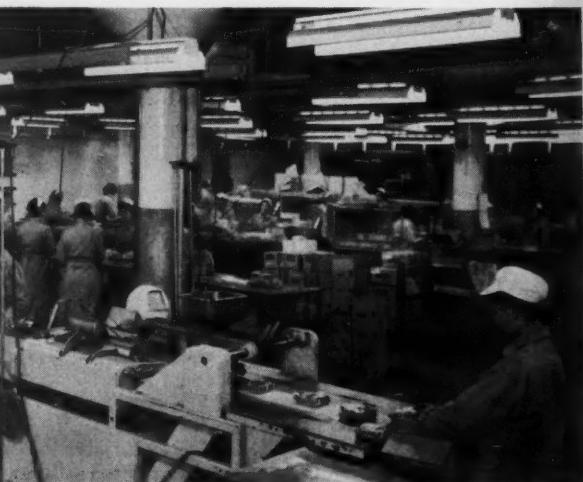


ENGINE room with compressors for refrigerating the plant.

duced voltage controls for the three main refrigeration compressors and is so constructed that further sections can be added. The distribution center feeds a series of 575-volt, three-phase fused power panels with cable and conduit located throughout the plant. This section is capable of feeding further plant expansion.

Special shut-off switches are used in damp areas. All

ment which automatically tucks under and heat seals the open ends of the packages. Wide frank variety includes "baby" and all-beef.



conduit and junction boxes used in the electrical distribution system are of the threaded type.

**STEAM:** Two 150-hp. steam boilers are capable of producing 10,000 lbs. of steam per hour. Oil is stored in a 10,000-gallon tank.

Non-office areas are warmed with unit heaters that take their steam from the same mains that service processing equipment. The office areas are heated with perimeter radiation using hot water generated in a converter employing steam from the same mains as the plant heating and processing equipment.

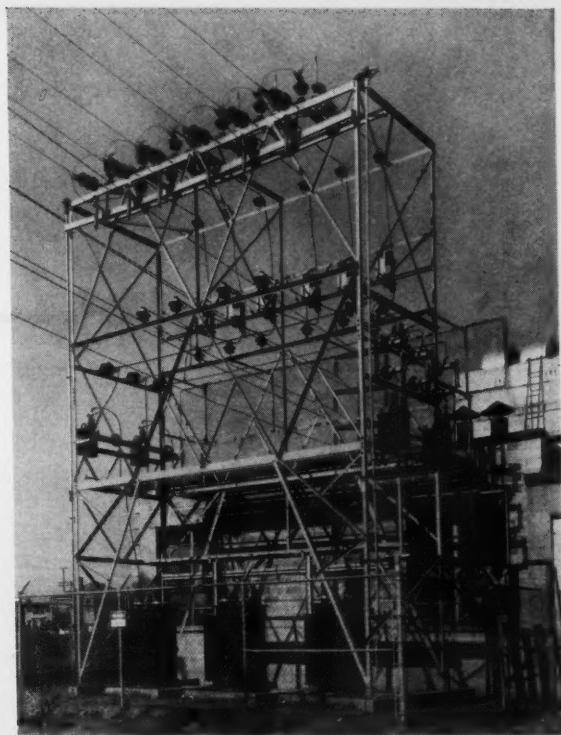
Four-inch water pipes are carried into the building and two 12-inch sewers are carried out. An interceptor separates grease from the rest of the sewage and can handle 250 gallons per minute.

The plant is well supplied with hot and cold water as well as steam at strategic points. Compressed air at 125 lbs. is furnished by two 50-hp. compressors. A small compressor is used for air-operated thermo control instruments which are in service when main plant production has stopped. Floor drains are specially fitted under each one of the sausage tables to drain off the table and avoid spillage on the floor.

**PRODUCTS:** In addition to frankfurts, of which a wide variety are made including "baby" and all-beef, Hygrade makes fresh pork sausage and "farmer" wrapped in caul fat. The latter is a popular product in Quebec. Other items in the Hygrade line include Dutch salami, pepper-



ABOVE: Hygrade produces a wide variety of sausage and ready-to-eat meats in consumer packages as well as in bulk form. A few of the products made by the organization are shown above. The Montreal firm exports to the West Indies in addition to its business in eastern Canada. RIGHT: All local and out-of-town shipments are prepared in the shipping cooler. By means of a rotating stock system, product is moved out almost as fast as it comes into the cooler. Out-of-town orders are strapped with steel.



OUTDOOR SUBSTATION, 1,000-KVA capacity, serves the plant.

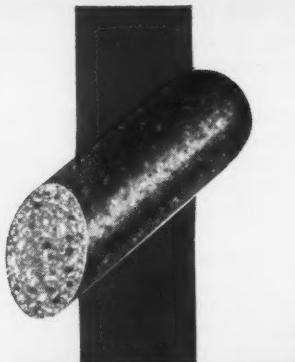
ettes, cottage rolls, many types of loaves (which are sliced and vacuum-packed), back bacon, bologna, brisket beef, corned beef, Polish sausage, white pudding, chicken and liver rolls and pickled beef roll. The firm was a leader in the introduction of sliced, vacuum-packed luncheon meat in Canada and also introduced chub forms of liverwurst, mock chicken roll and other sausage.

The firm has a quality control program that begins with an examination of the meat received at the plant, involves spot testing in each department and has its center in the plant's test kitchen. A taste panel reports daily on the palatability of all products. A food technologist tests raw materials and finished products and checks on the quality of the work turned out by the packaging department.

Eleven administrative offices, the federal inspector's  
[Continued on page 92]

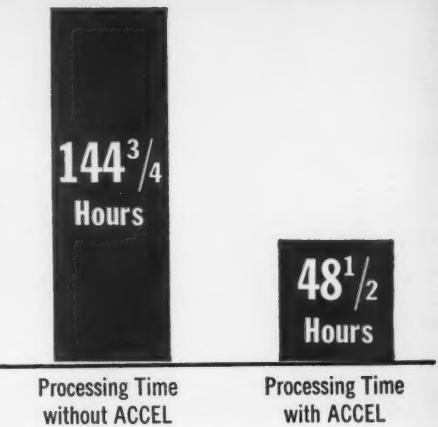


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If you are a producer or potential producer of summer sausage, ACCEL offers important savings in money, time and labor. ACCEL is the Lactic Acid Starter Culture developed by AMIF research to control the fermentation process. Its use checks spoilage, eliminates off-flavor, non-uniform color, poor texture and nitrite burns.

**ACCEL** not only saves you money by reducing costly product failures, but also makes possible

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major savings in processing time. For example: Thuringer production normally requiring 144½ hours of processing time was accomplished in 48½ hours with ACCEL—a reduction of 96 hours—4 full days—off production time.

ACCEL is MID approved for Summer Sausage, Thuringer, Cervelat, Salami, Pork Roll and Lebanon. Send for free sample and technical information.

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## **State Anti-Picketing Law Struck Down by High Court**

An opinion handed down by the Arizona supreme court strengthened the state's "right to work" law but declared unconstitutional its anti-picketing law.

In an aftermath of one of the largest strikes in the state's history, the high Arizona court sustained an interlocutory injunction issued in 1954 by the Maricopa County superior court in a suit brought by hotel and restaurant employers to halt picketing which had been conducted for 150 days.

Although upholding the decree prohibiting all picketing by the defendant union, the high court directed the lower court to tailor its injunction so as to specify the unlawful purposes of the union's picketing.

In supporting the state's "right to work" law, the opinion held that union picketing was unlawful if its purpose was to force an employer to discharge nonunion employees.

In declaring the state's anti-picketing law unconstitutional, the court upheld the right of a minority number of employees to picket. Enacted in 1952, the anti-picketing law stipulated that it shall be unlawful for any labor organization to picket any establishment unless there exists between the employer and a majority of the employees a bona fide dispute on wages and working conditions.

## **USDA Researchers Now Know What F-M Virus Looks Like**

Scientists at the Plum Island Animal Disease Laboratory of the U. S. Department of Agriculture report that they have purified, isolated and photographed the foot-and-mouth virus.

Their first electron micrographs of the virus reveal that it is spherical in shape and about one-millionth of an inch in diameter. This is the smallest of any of the viruses affecting animals, and even smaller than polio virus.

These new findings about the physical makeup of foot-and-mouth disease virus are expected to speed research on the development of new effective means of combatting the disease, which has great economic importance to livestock production throughout most of the world.

This accomplishment of the Plum Island laboratory, located off Orient Point, Long Island, N. Y., was reported this week by Dr. H. L. Bachrach and S. S. Breese, jr., of the USDA Agricultural Research Service at the fall meeting of the Electron Microscope Society of America.



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# **Royal-Vac**

## **VACUUM PACKAGING MACHINE**

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"SPAGHETTI" GELATIN coming from Votator is spread evenly to a 4-in. depth over the 8-ft. conveyor belt which carries it through Hormel's new 145-ft. high-capacity dryer.

### Hormel Completing Large, Speedy Gelatin Plant

AT A COST of \$500,000, Geo. A. Hormel & Co. is doubling the gelatin manufacturing capacity of the firm's plant at Austin, Minn., according to H. H. Corey, chairman of the board. The decision to expand and improve facilities was based on a careful survey of the gelatin market, which appeared to offer promising possibilities for future sales. Total dollar sales of gelatin are expected to double during the next year.

Installation of new equipment has been going on for several months and will be completed soon. Most of the old equipment will be retired.

The new gelatin will be acceptable for pharmaceutical and photographic use as well as in the manufacture of candy, gelatin dessert and in meat canning. Special equipment is employed to change the mineral content of the gelatin for pharmaceutical and film manufacturers. Production operations are subject to constant quality checking in the firm's new laboratory to maintain proper jell strengths for the various grades which are manufactured.

Hormel gelatin is made from pork skins. A total of 26,000,000 lbs. of pork skins will be used annually by the expanded department. Not only will the total volume of skins consumed be doubled, but a greater yield of gelatin per pound of skin is expected.

"It may be," said Corey, "that we will have to use some Ft. Dodge and Fremont pork skins to keep us running at capacity."

Under the old procedure, which Hormel has used since 1946, the gelatin from the cooking vats and evaporators was run over a chill roll. The thin 3 x 5 ft. sheets were placed on nets and racked in a forced air drying tunnel. The gelatin dried in about 12 hours.

In the new system the cooking tanks are unchanged but the large new evaporators cost \$60,000. After the evaporators have removed 80 per cent of the moisture, the gelatin is put through a Votator, a completely new machine in the process. It cools the material and extrudes it through tiny holes in the shape of spaghetti.

The spaghetti-shaped gelatin is fed from the Votator automatically onto an oscillating belt which spreads the material evenly to a 4-in. depth on an 8-ft. wide conveyor belt which carries it continuously through an enlarged, longer and more modern mechanical dryer. In essence, the dryer is a tunnel which is divided into compartments providing different temperatures ranging from 140° F. at the start to 85° F. at the finish. The gelatin is dried in 2½ hours. The new dryer is 145 ft. long.

Air entering the gelatin processing room is cleaned in passing through a battery of oil filters and then goes through an installation which not only purifies it further, but also removes the moisture. This machine makes it possible to produce gelatin in the summer as well as in the winter.



## BELT SCRAPERS

For perfectly cleaned hogs use  
"BOSS" Belt Scrapers

Your choice  
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three  
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**Regular**  
**Special**  
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"BOSS" Belt Scraper

Regular—High Quality Rubber

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"BOSS" Belt Scrapers in Dehairer

If your dehairer ejects carcasses that are nicked and bruised, the belt scrapers are either too limber or too stiff.

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CINCINNATI 16, OHIO

#150 Boss "H-Control" Hydraulic Grate Dehairer. The hydraulic controlled dehairer with simplified "H" type lever control.



## Complete DEHAIRING Control

Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

"H TYPE" shift lever operates in a manner similar to automotive shift

levers. The #150 BOSS "H-Control" Dehairer's smooth, powerful, hydraulic action, responds instantly to operator's touch. Injury to hogs is eliminated by constant "H-CONTROL" and through the flexibility of hydraulic action.

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- Installation supervision by factory service man available.
- Capacity 125 hogs per hour.
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THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
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## Canadian Inspected Meat Production Remains Low

Canada produced about 464,000,000 lbs. of carcass meat in inspected slaughterhouses during the second quarter of 1957, according to Canadian livestock and meat trade reports. This was 22,000,000 lbs., or 6 per cent less than in the 1956 period.

Inspected slaughter during the second quarter of 1957 was down for all classes of livestock except cattle. About 1,206,000 swine were slaughtered, instead of the 1,225,000 head estimated earlier. Hog slaughter was

expected to reach a seasonal low of about 1,036,000 head during the third quarter of 1957, with considerable gain expected in late 1957.

Current high prices on hogs and a favorable hog-barley ratio have encouraged Canadian hog producers to expand their operations. If present plans materialize, pork supplies during the first half of 1958 will be considerably above supplies in the same period of 1957, according to the Meat Packers Council of Canada.

Inspected slaughter of cattle and calves during the second quarter of 1957 rose to about 760,000 head

from 745,000 in the same period last year. The demand for beef and veal has remained strong throughout the year due to a steady increase in the purchasing power of Canadian consumers, and present data indicate that Canadian beef and veal consumption in 1957 will set a record.

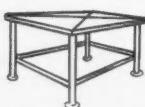
## Two Irradiation Studies Are Available to Industry

The Office of Technical Services has made available to industry two reports from the research program for radiation sterilization of foods conducted by the Quartermaster Food and Container Institute. They are:

(1) "Logistic and Economic Feasibility Study on Radiation Sterilization of Foods," (PB 121961, North American Aviation, Inc., for QM, \$3.25). The study surveyed all known radiation sources of sufficient size to be of interest in large-scale radiation processing to determine the most economic source. Sources considered were spent reactor fuel elements, fission-product gases from a fluid fuel reactor, separated fission-product cesium-137, reactor coolant sodium-24; neutron-activated indium-116m charged-particle accelerators and X-rays.

It was concluded that the most economic source for food sterilization at high exposures is the large accelerator; for low exposures, by-product gamma sources.

(2) "Flavor Changes Induced by Radiation Sterilization," (PB 121925, Stanford Research Institute for QM, \$1.75). The action of individual free radicals-formed by radiolysis of water-on food components during irradiation, believed to cause flavor changes, was studied to obtain a clearer picture of the reactions involved. While the mechanism of off-flavor reaction still is not completely known, the study resulted in the establishment of a new class of protective agents. Reactive carbonyl compounds, such as aldehyde, dialdehydes, ketones, ketoaldehydes and ketoacids were found to provide excellent protection against both atomic hydrogen and gamma rays.



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## Australia Exports Live Cattle To the Philippine Islands

Australian exports of live slaughter cattle to the Philippine Republic rose from 5,648 head during the period July 1955-June 1956 to 13,829 head for July 1956-June 1957. Drought conditions in northern Australia have stimulated cattle exportation.

# The Meat Trail...

## W. W. Prince Is New Armour President, Chief Executive

WILLIAM WOOD PRINCE, former head of the Chicago Union Stock Yard and Transit Co., began a new career this week as president and chief executive of Armour and Company, Chicago. The 43-year-old Prince, who has been an Armour director since 1950 and vice chairman

since February of this year, was elected president by the Armour board late last week. He promptly resigned as chairman and a director of the stockyard company to devote full time to Armour.

FREDERICK W. SPECHT, who has served as both chairman and president of Armour since 1952, continues



R. H. BORCHERS



F. W. SPECHT

as chairman. R. H. BORCHERS, group vice president in charge of Armour food divisions, was elected an executive vice president.

Prince served as president of the Union Stock Yard and Transit Co. from 1949 until his election as Armour vice chairman. CHARLES S. POTTER then became president of the stockyard concern. Prince helped modernize the yards and launched an extensive public relations campaign in the interest of central marketing. He air-conditioned the huge International Amphitheatre, home of the International Livestock Exposition, and played host to both national political conventions at the Amphitheatre in the summer of 1952.

The new Armour president also is a director of the Livestock National Bank of Chicago, Baldwin-Lima-Hamilton Corp., John Hancock Mutual Life Insurance Co. and International Dairy Show Association. He

is a member of the Bankers Trust Co. of New York advisory committee and a trustee of the Central Manufacturing District of Chicago. JAMES F. DONOVAN, a trustee of the Central Manufacturing District and co-trustee of Prince Trusts, has been elected to succeed Prince as chairman of the Union Stock Yard and Transit Co.

## Frank Davis, Widely-Known Representative of NP, Dies

FRANK N. DAVIS, 67, an advertising representative of THE NATIONAL PROVISIONER for many years, and formerly sales manager of the publication, died at a Chicago hospital on September 10 after an illness of several weeks.

During his more than 30 years of service with the magazine, Davis became the friend of many executives in the meat packing industry, as well as hundreds of men in the supply and livestock marketing fields. He was associated with the late PAUL I. ALDRICH in the direction of the publication during its maturing years after the headquarters had been moved from New York to Chicago.

Davis left the PROVISIONER in 1938 to found the Annual Meat Packers Guide. When the NP acquired the



F. N. DAVIS

Annual in 1942, Davis rejoined the organization.

Determination, good humor and courage, the latter persisting in the face of physical illness, were characteristics which endeared Davis to his associates and brought him success in sales work. He was a member of Normal Park Lodge No. 797, Ancient Free and Accepted Masons.

He is survived by his wife, ALICE N. DAVIS; two daughters, MRS. E. C. ROWELL and MRS. HARRY E. DANIELSON, JR., and two grandchildren.

## JOBS

THOMAS B. LAJEUNESSE, national sales manager of Rival Packing Co., Chicago, has been named vice president in charge of sales. He succeeds A. W. ALDAG, who was named vice president in charge of administration for the pet food concern.

RAY McMAHON has joined the staff of John P. Harding Market Co., Chicago, as an administrative trainee. WILLIAM BASTIEN, president, announced. McMahon will undergo a training period of approximately five years, during which he will learn the various phases of the business and the firm's curing operations. The com-



RAY McMAHON



ADDITION OF a whole new front has greatly expanded facilities at Manitoba Sausage Manufacturing Co., Ltd., Winnipeg, Canada. The new front houses the new office area and the expanded shipping and receiving dock. It provides much needed office space and will permit a more orderly flow of materials into the plant, explains Charles Vogt, president. The new loading dock extends from the street with a parking apron that will facilitate truck movement, says Julius Wilde, plant superintendent. The plant also has expanded its smokehouses and cooking vat and oven facilities with the addition of new units. The extra space will permit a straighter put-through of products, eliminating some of the former bottlenecks.

pany specializes in consumer-packed corned beef production. McMahon will work both in production and sales. He previously was an advertising representative for the Hearst Enterprises for five years. McMahon is a graduate of Loyola University, Chicago.

J. A. LARKIN of Omaha has been promoted to general manager of Mission Provision Co., San Antonio, a subsidiary of The Cudahy Packing Co., Omaha. L. F. LONG, Cudahy president, announced. Larkin succeeds C. K. PACE, who has been named general manager of the Cudahy plant at Salt Lake City.

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., has placed HAROLD ROTHSCHILD of the company's Kalamazoo (Mich.) plant in charge of quality control, research and product development for both Eckrich plants. His headquarters will be in Fort Wayne. The company is completing a building addition that will house laboratories and a pilot plant to handle chemical control, flavor testing and product development. Rothchild holds a bachelor's degree in chemistry from City College of New York where he minored in bacteriology and has had more than 29 years of experience in the food industry.

Three promotions in the livestock procurement department of Oscar Mayer & Co.

MAYER & CO. have been announced by CLARENCE M. FOSE, vice president of livestock and provisions, and W. R. MARQUART, general livestock procurement manager. BERNARD F. SCHAEFER has been named assistant livestock procurement manager for the company. Since joining Oscar Mayer in 1951,



B. SCHAEFER

he has been affiliated with the livestock buying department as director of student training, district



J. WADDELL



G. OLSON

Schaefer has been affiliated with the livestock buying department as director of student training, district



SOME OF TOP trophies won by Mike Heim in drag car and inboard speedboat racing are pointed out to his wife by the partner in Heim Bros. Packing Co., Little Rock, Ark. Heim, who supervises construction and maintenance at the plant, builds his own drag cars. He took top honors in the Arkansas drag competition in 1955 and 1956, highest honors in Tennessee in 1956 and was voted top eliminator in the 1957 races at Shreveport, La. In drag racing, contestants are clocked from a dead start over a quarter-mile course and the two fastest drivers then race for the title. Mike Heim has attained speeds as high as 120 m.p.h. within 13 secs. from a dead start. He was a speedboat enthusiast (note photo on wall) until recently when an imported boat exploded while trying to beat him in a race. The other two Heim brothers, William and Harry, claim there's more money in Mike's car than plant equipment.

supervisor, assistant buyer and administrative assistant. JAMES WADDELL, assistant hog procurement manager, has been appointed hog procurement manager at the Madison plant to replace the late FRED GUNKEL. Waddell joined Oscar Mayer 11 years ago at the Davenport (Ia.) plant. He has devoted all his time to the hog buying department, serving as assistant head hog buyer at Davenport, supervisor in the Northeast Iowa district and assistant manager of the Madison department. The third promotion moved GEORGE OLSON into the position of assistant hog procurement manager in charge of the hog evaluation program. Olson became a student buyer for Oscar Mayer in 1955 and for the past 17 months has been a special assistant in the hog buying office, working on hog evaluation.

## PLANTS

Imperial Meat Co., a new firm formed by veteran M. J. LANDERS, has announced the near-completion of its new \$200,000 boning plant at 801 E. 50th ave., Denver. Landers originally was head of Landers Packing Co. and later operated in the Adams City Packing Co. plant as Landers, Inc., with a large boning volume that

outgrew the leased quarters. The new 122x80-ft., one-story plant can handle 200 to 500 cattle a day.

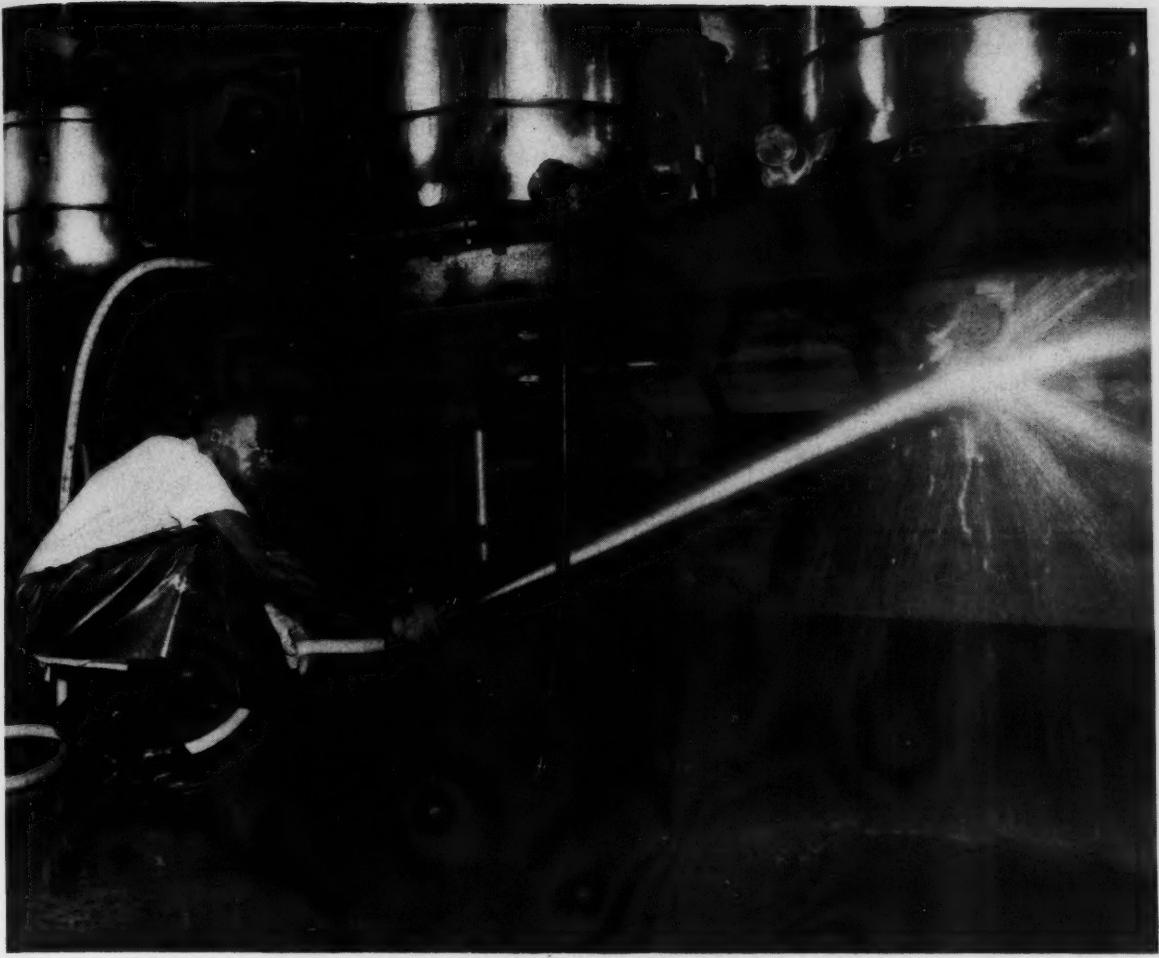
Weil Packing Co., Evansville, Ind., is installing a canning division for its barbecued beef, pork and chicken and will distribute the products nationally, LEON WEIL, president, has announced. He said the firm expects to can about 5,000 glass containers a week at the outset.

Fire of undetermined origin destroyed a three-story, block-long Swift & Company meat warehouse in Albany, N. Y.

P. & H. Packing Co. is building a plant in Kilgore, Tex.

Moo Packing Co., which opened recently at 1907 N. Kickapoo, Shawnee, Okla., plans to serve the home freezer market.

Boise Valley Packing Co., Eagle, Ida., plans to increase production of its Eagle brand sausage to meet growing demand, OTIS A. YOUNG, president, announced. IRVIN ST. GEORGE, who formerly was with H & H Packing Co., Walla Walla, Wash., for seven years, has been employed as sausage maker. In addition to Young, officers of the company are



## **SELLERS HYDRAULIC JETS** **reach and clean better than any other tool**

Nothing reaches, loosens and moves dirt like Sellers Hydraulic Jet and Rotor Jet Cleaners . . . no other tool does as fast and thorough a cleanup in so few man-hours, with so little trouble.

Sellers hydraulic jets remove dirt, grease, slime, mold growths . . . root out gunk that steam guns can't touch. Over 1200 Sellers Hydraulic Jet

Cleaners have already been installed by leading meat packers; results are approved by the M. I. B.

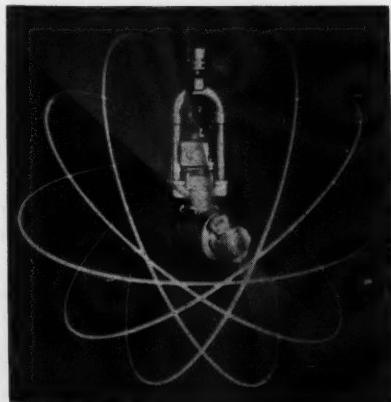
Sellers Jet Cleaners deliver a hot liquid jet, with or without detergents, that hydraulically scrubs at point of impact with pressures to 250 psi., temperatures to 210° F. The units require only a supply of cold water and steam as low as 5 psi.

### **CLEANS TANKS AUTOMATICALLY**

The Sellers Rotor Jet (left) cleans the inside of tanks completely, safely . . . automatically! It revolves in a spherical pattern, discharging high pressure hot or cold hydraulic jets which scour all inner surfaces, with or without solvents or detergents.

### **GET THE FACTS . . .**

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**LEO R. BOWERS**, vice president, and **KENNETH RUSSELL**, secretary and treasurer.

**P. G. M. Packing Co., Inc.**, Biloxi, Miss., has been granted a charter of incorporation, listing \$50,000 capital.

## DEATHS

**E. H. NICHOLSON**, 55, manager of special business for U. S. Slicing Machine Co., Inc., LaPorte, Ind., and chief engineer of heavy duty (packinghouse) equipment development for the firm, died September 6. Well-known by packers throughout the country, Nicholson helped develop the Indiana concern's automatic slicing machine. Among the ideas he originated is the slicer-stacker. He was in charge of the company's defense production program during World War II. Nicholson also was very active in YMCA and Chamber of Commerce work. He was a graduate of Indiana University. Surviving are the widow, a daughter and a son.

**ARTHUR T. DENNIS**, 70, who retired in 1940 as sales manager of the John Morrell & Co. plant in Sioux Falls, S. D., died recently.

**SIMON SOREN JENSEN**, 81, retired manager of the Shaffer Stores Co. meat packing plant at Tyrone, O., has passed away.

**ERNEST H. STEGMAN**, 72, retired manager of the Swift & Company unit at Reading, Pa., died recently.

## TRAILMARKS

**B. Schwartz & Co.**, Chicago, will hold its annual party at the American Meat Institute convention from 12:30 p.m. until sundown on Sunday, September 22, in the Governor's Suite of the Palmer House, Chicago. There will be refreshments and a well-known orchestra. The boning concern expects more than 700 guests during the party, which has been an annual affair during the AMI meeting for the past ten years.

**JOHN D. DONNELL**, secretary of The Rath Packing Co., Waterloo, Ia., and director of public and employee relations for the company, has been elected a trustee of the Wapsipinicon area council of the Boy Scouts of America. **RICHARD W. RATH**, a Rath vice president, was named to the board of directors of the council.

**R. A. BURGHART** of Colorado Springs has been re-elected president of the Colorado Beef Council. Other officers are **TED SUTTER** of Eaton,



**IRWIN PIRE**, president of the Wisconsin division of Peters Sausage Co. (right) proudly displays package of his company's product, used successfully by Mrs. Alfred Rhode to win a \$30,000 home in a contest sponsored by the Visking Company. L. E. Houck, Visking vice president (left) and Mayor R. L. Roemer of Appleton, Wis., look on.

## Teacher Tops 400,000 Caption Contest Entries

An entry blank from a package of Peters Sausage Company's (Wisconsin division) skinless frankfurts was the key that unlocked the first door leading to the grand prize of a \$30,000 home for Mrs. Alfred Rhode, housewife, mother and school teacher of Appleton, Wis., in the 1957 \$60,000 Visking photo caption contest.

Mrs. Rhode's victory was announced by H. A. Lotka, sales manager of the food casing division of Visking Company, a division of Union Carbide Corporation, and Mrs. Rhode accepted the key to her future model three-bedroom home from L. N. Houck, Visking vice president, at a luncheon in Appleton on September 6.

The Lumber Research Council home, designed by the Women's Congress, will be built on Mrs. Rhode's lot anywhere in the United States. It will contain furnishings by the Kroehler Manufacturing Co., a complete Hotpoint electric kitchen and a Lennox heating and air-conditioning unit.

Second prize, a fully furnished 41-ft., two-bedroom "New Moon" mobile home, was won via a Hatfield (Pa.) Packing Co. entry by G. B. Reynolds, (Route No. 3-Saratoga Trailer Park) Pottstown, Pa. H. D. Chatwell of Lubbock, Tex., who used a Lubbock Packing Co. package, received the third prize of a 10-day trip to England for two via BOAC. Fourth prize of a 15-day Mexico Happiness Tour for two went to Harold Briley, Chicago.

The next three prize winners received Hotpoint 7-ft. modular kitchens. These winners were: W. A. Meerman of Columbus, Ohio; Mrs. G. Castleberry of Jacksonville, Fla., and Mrs. R. Rollins, Draper, S. Dak.

Some 52 other contestants received prizes for submitting the best captions for a photograph distributed in packages of skinless franks and other sausage products. The photo depicted a humorous scene of a father and son in a convertible confronted by a policeman. The biggest promotional effort in the history of the sausage manufacturing industry, the Visking caption contest drew close to 400,000 entries.

vice president, and **RICHARD GOFF** of Denver, secretary.

**BERNARD COOPER**, advertising manager of Bernard S. Pincus Co., Philadelphia, has been elected president of the Northern Hebrew Day Nursery Men's Club in that city. He is the son of **ABE COOPER**, president of the Pin-

cus concern, who served as president of the philanthropic organization from 1943 to 1946.

A selected group of housewives will tell what they like and do not like in frozen foods at a September 16 meeting of the Double F Sales Representatives of New York, Inc.

# Decision-makers on the bench



a.

b.

c.

The decisions handed down by this new line of Fairbanks-Morse Floaxial Bench Dial Scales will be right. That's a Fairbanks-Morse tradition—a Fairbanks-Morse habit.

**a.** Moistureproof bench dial scale with enclosed tare beams.

**b.** Beamless bench dial scale with 15½" reading circle.

**c.** Bench dial scale with 20" reading circle and tare beams.

## Check these features

**Easier than ever to read**—red knife-blade tip and target . . . precisely etched black numerals and graduations . . . glare-free brushed aluminum background.

**360-degree swivel dial head**—a touch of your hand and the dial looks squarely at you . . . no parallax problem.

**Floaxial mechanism lighter and tougher**—resists shock loads and rough handling . . . easy to service and maintain.

**Shipped completely assembled**—less time to install . . . no loose parts to mislay . . . easier to put into use.

**Specifications**—chart capacities to 1000 pounds . . . reading circle 15½" or 20" . . . with or without tare beams . . . moistureproof or standard.

Write for Bulletin 8102. It tells the complete story about the new Fairbanks-Morse Floaxial Bench Dial Scales. Fairbanks, Morse & Co., Dept. NP-9-14, 600 South Michigan Avenue, Chicago 5, Illinois.



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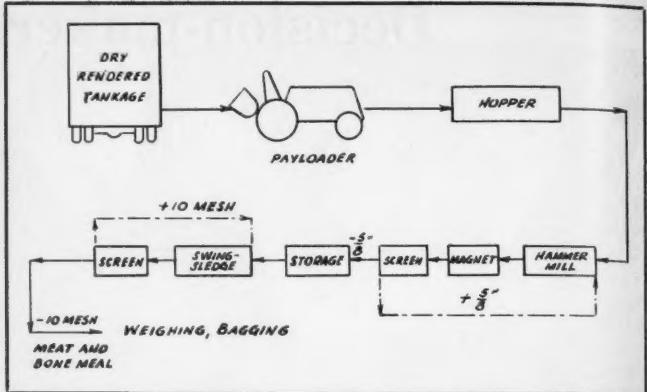
SCALES • PUMPS • DIESEL LOCOMOTIVES AND ENGINES • ELECTRICAL  
MACHINERY • RAIL CARS • HOME WATER SERVICE EQUIPMENT • MAGNETOS



WEIGHING a scoopload of one meal formula ingredient.

**A**N interesting combination of power scoop handling and blending, conveyor elevation, gravity flow, three-story binning and diversified milling and cleaning is being used by a Boston rendering concern to produce a balanced meat meal within a structure which was once considered to have limited usefulness.

In its expansion program, the Jas. F. Morse Co. of Boston, one of the country's oldest rendering organizations since it was founded in 1840, gradually concentrated its



FLOW DIAGRAM for grinding and blending tankage into meat-bone meal.

meal blending and bagging operations in an older building located in Somerville, Mass., a surrounded suburb of the city of Boston.

As an older structure, the Somerville plant was limited in its material handling facilities, and management debated the practicability of utilizing the building effectively. However, Carleton Merrill, manager of the plant, and Donald G. Morse, a partner in the concern, worked in close cooperation with equipment suppliers to devise a system of material processing and flow that imposes no undue burden on the building structure and, at the same time, has reduced the handling operations involved in blending to a job which requires only one worker driving a "Payloader."

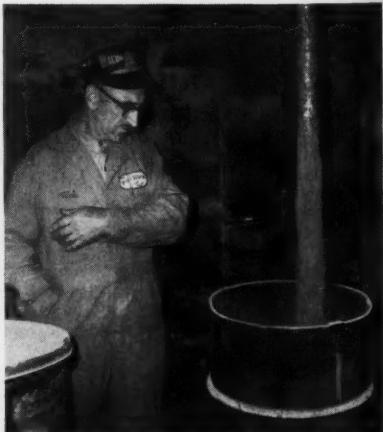
Incoming material moves through two cycles: First, through standardization (size) into storage, and then, second, through blending, finish milling and purification into bags or bulk delivery vehicles.

**RECEIVING:** Material is received at the plant in truck lots. The "Payloader," an industrial truck equipped with a bucket scoop, is used to unload the truck and to dump the material into the hopper feeding the Stedman hammer mill that reduces all the meat and bone meal to a maximum size.

In order to assure a uniform flow of material to the hammer mill, a large hopper was installed at the first floor level that slopes into a screw conveyor discharging into the mill. The mill is located in the basement where it is suitably anchored to prevent stress on the flooring.

From the mill the ground material is conveyed over the initial magnetic separator and is elevated to a fluff vi-

UPPER LEFT: Recovery of coarse ground material from one of the 50 three-story storage bins. LOWER LEFT: Hopper and screw feeder for the large Stedman mill employed for the first grinding. RIGHT: Collection of sample from gate under screw conveyor carrying material to storage bins. Analysis is used as guide in blending.



# Meat Meal Blending, Handling Simplified

brating screen located on the third floor of the plant. The screen collects all the lint, fluff and similar matter that may be in the ground meat and bone meal.

**STORAGE:** The screened material drops to a screw conveyor that deposits it in one of two transverse conveyors that feed the storage area. This large storage area has 50 bins which are approximately three stories high and hold about 30 tons of material. By opening the correct slideaway plate in one of the transverse conveyors, the flow of raw material is directed to the desired storage section. The openings are controlled from the first floor level by a system of ropes.

As the material flows into the storage bin, an automatic sampler discharges a predetermined amount of material into a drum. The product is thoroughly mixed and a sample is submitted to a laboratory for analysis. The analysis is then used as a guide in blending the meat meal for bagging, according to Roger E. Morse, a partner in the firm. As a double check the product is also sampled at the time of blending.

**BLENDING:** When product is being blended and bagged, the industrial truck operator makes up the re-

quired mixture from the various bins. He knows from previous experience the approximate amount of product that his bucket will hold and the truck operator routes his pickup accordingly.

As a matter of routine, each load is weighed on a floor scale before it is dumped into the blender. When the

**RIGHT:** Metallic material being discharged at the rear of the Dings magnetic separator. **LOWER RIGHT:** Foreman Nick Deveux showing the fluff discharged off the high end of the Robbins vibrating screen. **LOWER LEFT:** Rotex finish screen and the second magnetic separator over which finished meat and bone meal passes before being bagged or put in the firm's unique pneumatic delivery truck.



**LEFT:** Robbins screen receiving material from the Sturtevant bucket elevator. **RIGHT:** The Robbins (first) vibrating screen which collects lint, fluff and similar material from the ground meat and bone meal before storage.



proper mixture of product is in the blender. The operator sets the machine in motion. The extra holding capacity of the hoppers feeding the hammer mill and the blender make it possible for one industrial truck operator to keep both units supplied with the necessary material. However, the firm has an extra bucket truck that can be used to help if unloading activity is heavy.

The weights are tallied and forwarded to the office where the blend is checked for proper balance. Any appreciable deviation from the optimum formula in blending is adjusted by an appropriate pickup.

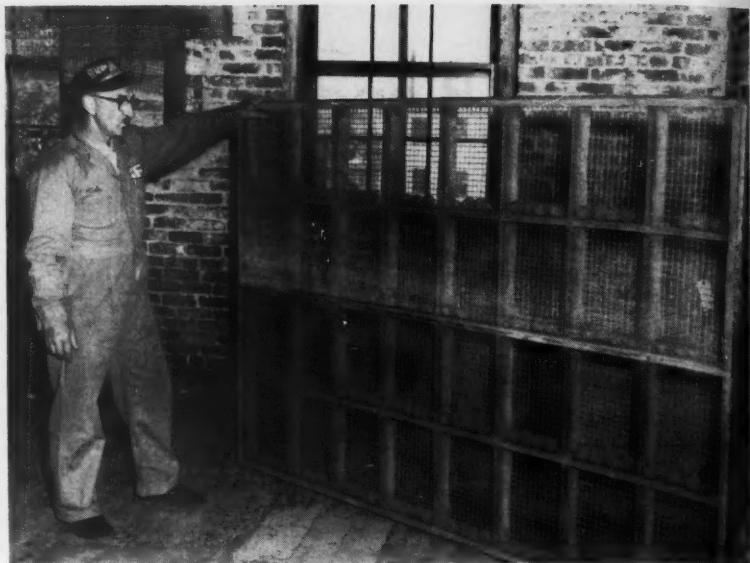
The output of the receiving hammer mill is 23 tons per hour and is considerably larger than that of the second fine grind mill at 5 tons per hour. However, a new Sturtevant sledge mill will equate the capacities so that the output of the plant can be tripled. The other parts of the system can handle this increased capacity, says D. G. Morse.

After the product is mixed in the blender, it is conveyed by bucket elevator to a Rotex screen on the third



CLOSING the bags of finished meat and bone meal at a Union closing machine.

floor. Oversize particles drop down through a Sturtevant mill and go back into the bucket elevator. Material of the correct size flows over a second magnet. This is a drum type separator that revolves slowly and withdraws the particles of metal from the stream of finished material. The metal is discharged from a chute at the back of the separator. The second magnetic screening removes all traces of metal from the finished meat and bone meal



FINISHING screen frame (Rotex) with neoprene balls. Oversize particles are re-milled before going through the final magnetic separator and then to the bagging station below.

and insures its wholesomeness as a feed ingredient, emphasizes D. Morse.

In order to prevent the concentration of dusty matter on the revolving drum, a small reserve of material is maintained in the hopper above the drum which serves to keep it highly polished. This is accomplished by a modulating damper motor which continuously adjusts a damper controlling the flow of material onto the drum.

The blended and purified material then proceeds to a bagging station on the second floor. From here a chute leads directly to the loading dock.

Another Morse innovation is the use of a Holly pneumatic transfer truck originally designed for handling free-flowing grain. This unit was trailer-

ized and adapted to handle meat and bone meal. The material is sucked in to make an 11-ton load using about 6-in. vacuum. Arriving at a customer's plant or railroad car, the truck load is discharged through a 6-in. flexible pipe using 4 to 6 lbs. air pressure. A small motor operates twin augers in the bottom of the tank to feed material to the discharge end where it is picked up by the air blast and conveyed through the delivery pipe.

Through the use of conveyor and industrial truck equipment the firm has utilized space in an older building without incurring any handling penalty. Including the bagger, the Somerville operation requires only four men, according to Roger Morse.



PNEUMATIC transport unit for carrying meat and bone meal. Note Ford industrial engine V-belted to 500 cfm. Roots Connersville blower. The 11-ton load is sucked into the tank and is blown out at destination through a 6-in. flexible pipe using 4 to 6 lbs. air pressure.



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CANADIAN REPRESENTATIVE: McLean Machine Co., Ltd., Winnipeg, Canada

## AMI Export Program Designed to Lift Roadblocks and Boost Foreign Trade

THE ROADBLOCKS which have plagued this country's meat packers in recent years in their efforts to export meat and livestock products are expected to be removed, if the recommendations of the American Meat Institute's committee on foreign relations and trade are studied and put into practice by the industry.

For several months the Institute's committee has been analyzing the full report of a three-man mission that was sent to Europe to evaluate fully the current export situation. This mission was sponsored by the Institute, in cooperation with the American Farm Bureau Federation and the U. S. Department of Agriculture. The Institute's representative was Gaston Escoubé, who has spent many years in Europe in connection with the meat exporting business.

Based on an extensive survey of the possibilities for marketing livestock and meat products in Europe, which was made by the mission, the Institute's committee is firmly convinced that there are profitable outlets abroad which can be developed through expansion in the total for-

eign market, and the rebuilding of normal trade channels and trade practices.

The committee also is aware of the frustration which has afflicted American meat packers because of the influence which both the U. S. and foreign governments have had upon this business. To counteract this, the committee believes that it is necessary: a) To strengthen greatly the relationship of this industry with various U. S. government agencies in order to obtain better recognition of the problems involved in doing business abroad, and b) To obtain relaxation of import restrictions on the part of foreign governments against U. S. products, many of which are based on the existence here of such livestock diseases as cholera and vesicular exanthema.

Furthermore, the committee believes that important additional benefits would be gained by the meat packing industry from an expanded export business in livestock and meat products. These would include: a) Strengthening the domestic market for livestock; b) Increasing interest

in livestock disease control in the U. S. on the part of the entire livestock and meat industry, and c) Improving packer relations with livestock producers.

The export potential for livestock and meat products includes mainly such products as lard, tallow and greases, variety meats, casings, and hides and skins. The committee points out that these items are largely by-products of this country's meat production for domestic consumption and, as such, are expected to be available for exportation on a sizeable and stable basis for some years to come.

Exports of almost 1,500,000,000 lbs. of inedible tallow and grease and 9,000,000 cattle hides and skins in the 1955-56 fiscal year show the importance of U. S. foreign trade in these commodities. Other items exported in sizeable quantities are lard, 28 per cent of production; casings, 25 per cent; other edible meat fats, 16 per cent, and variety meats, 5 per cent. The total value of U. S. livestock and meat products exports was \$315,000,000 in 1955-56.

The committee points out to Institute members and others that while a substantial export demand for some meat products may develop from

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a penny saved

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You can put money in the bank—the 100 cent dollar savings—when your operation is

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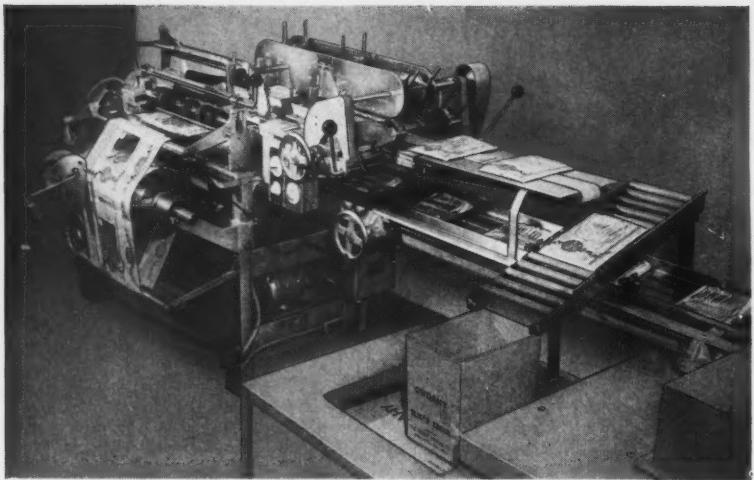
- Methods & Time Studies
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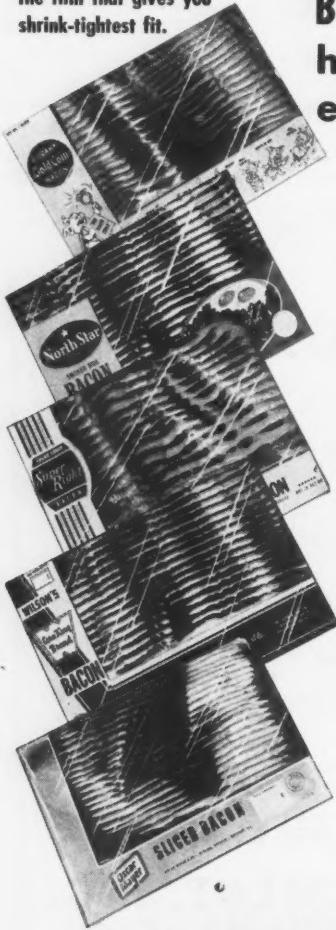
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- The Hayssen is engineered to quick change from halves to pounds without tools. Any operator can do it.
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- Smoother cam operation and shorter strokes for more positive operation, higher speed and efficiency throughout.
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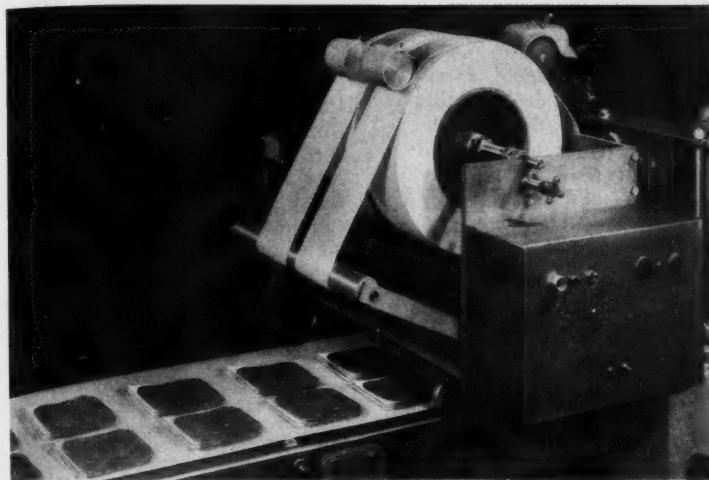
time to time during periods of heavy production in the U. S., such exports are not considered to be the main basis of a sound, permanent foreign business for the American meat packing industry.

Because of the significance of the findings of the meat industry mission to Europe, the Institute has expanded its committee on foreign relations and trade to include several prominent meat packers not previously represented, and its agenda now embraces the following specific topics for study:

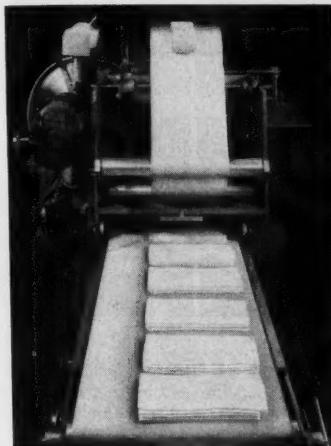
- (1) Improvement in industry relations with officials of all U. S. agencies dealing with export problems (chiefly FAS and MID of the USDA) and various divisions of the Commerce and State departments.
- (2) Supplying technical advice to foreign governments relative to the improvement of U. S. exports (e.g., United Kingdom interest in antioxidants and German specifications on lard).
- (3) The protesting of adverse foreign rulings against U. S. products (typified by the recent Swedish concern in regard to salmonellosis).
- (4) Encouraging the relaxation of foreign veterinary restrictions against U. S. products. (Fourteen countries have restrictions against U. S. pork products because of the existence of cholera in this country.)
- (5) Seeking improved tariff consideration for U. S. meat products. (Meat products need to be represented at the next meeting of GATT.)
- (6) Assisting U. S. government representatives in foreign countries in making licenses and dollars available for American products (e.g. U. S. imports of Italian sheep casings vs. U. S. lard, variety meats, glands, etc.).
- (7) Furnishing U. S. government representatives with commodity and supply information when negotiating aid programs (such as on Turkish tallow).
- (8) Assisting U. S. Department of Agriculture with trade specifications and customary trade terms and conditions when issuing government purchasing authorizations (such as for lard destined for Brazil, beef for Turkey, variety meats for Spain, tallow for Poland, etc.).
- (9) Working with producer groups on such problems as elimination of animal diseases which interfere with U. S. markets abroad.

NEW! U. S. SLICER-INTERLEAVER!

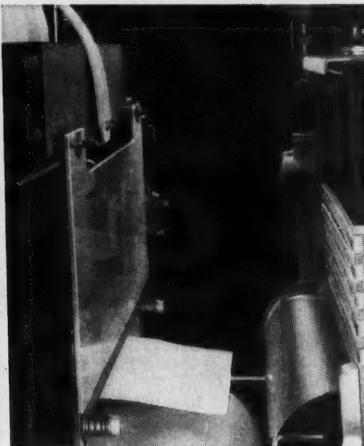
# Automatically Slices and Interleaves...



Interleaving Luncheon Meats. Uses twin rolls (3½" wide ea.) or single roll (6½" wide) of inexpensive parchment roll stock. Twin rolls permit slicing-interleaving of two loaves simultaneously.



Interleaving Natural or Process Cheese. Uses twin rolls (3½" wide ea.) or single roll (6½" wide) of parchment roll stock.



Cut sheet held in position by Interleaver is suspended by simple air jet; weight of sliced product carries it to conveyor belt.

...soft, sticky  
or gelatinous  
products

The U.S. Slicer-Interleaver prevents soft, gelatinous sliced products from "healing together" after slicing—by automatically shearing and laying a sheet of inexpensive parchment between each slice. So that when the consumer opens the package at home, she simply and speedily peels off each slice—without tearing, without crumbling—in one piece. Here's a real competitive advantage that helps win new customers; builds consumer loyalty for your brand; boosts repeat sales; increases volume of your product line at the retail level! The U.S. Interleaver Unit is simplified in design to assure continuous, trouble-free service; and is perfectly synchronized for operation with a U.S. 170-GS Automatic Slicing Machine, which slices, stacks, counts, groups or shingles. Send coupon or see your U.S. representative for details.

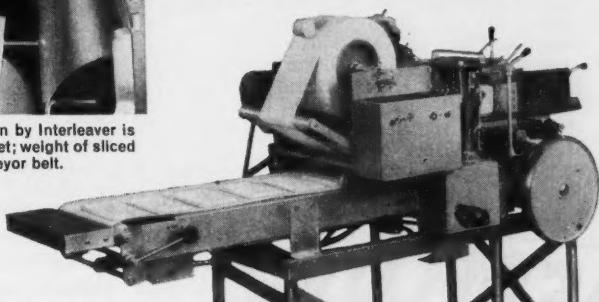
If you retail any of these products, you should be using the U.S. SLICER-INTERLEAVER!

**CHEESES:** Cheddar • Brick • Mozzarella • Muenster

• Provolone • Caraway • Monterey • Bierkase • etc.

**MEATS:** Liver loaf • Ham & Cheese loaf • Jellied loaves • Neapolitan loaves • Boiled ham • Corned beef • Specialty steaks • Hickory smoked bacon.

See us at the AMI SHOW in Chicago—Booths 21-23



The VOLUME-RATED line  
of food machines and scales

U. S. SLICING MACHINE COMPANY, INC., 931 Berkel Bldg., LaPorte, Ind.

Send complete information on  new U.S. Slicer-Interleaver  U.S. Model 170-SS Automatic Slicer-Scaler  U.S. Model 170-GS Automatic Slicer.  
 new U.S. Tenderizing Machine.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

**For Longer  
Knife and Plate Life**

**Specify Speco**  
"correct design"

**Grinder Plates**

Studs for all grinder makes . . . plates to your own specifications—America's foremost meat processors have been buying from Speco for 32 years!

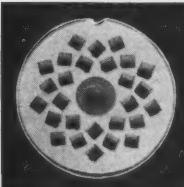
**Ask About Speco**  
**Special Purpose Grinder Plates**



C-D Triumph Plates—  
one piece solid hub or  
reversible



C-D Special Purpose  
Plates with Kidney-  
Shaped Holes



C-D Square-Hole Plates  
(3/8" up)



C-D Special Purpose  
Plates with Teardrop-  
Shaped Holes

Write for Speco catalog and helpful plate ordering guide. Ask about Speco's (1) C-D Triumph Stainless Steel Plates (2) C-D Square-Hole Plates (3) C-D Special Purpose Plates with Kidney-shaped Holes (4) C-D Special Purpose Plates with Teardrop-Shaped Holes pictured above. Get facts about new Speco Retaining Bearing that assures longer plate and knife life.

**SPECO Inc.**

Speco, Inc.

3946 Willow Rd., Schiller Park, Ill.

Phone GLADstone 5-7240

**ANLAA Prexy Would Set Up  
Livestock Market Foundation**

Formation of a Livestock Market Foundation was proposed in a recent meeting of officers and directors of the American National Livestock Auction Association, the American Stockyards Association, the River Markets Livestock Group and the National Livestock Exchange, in Kansas City, by Forest Noel, president, ANLAA.

The purpose of the foundation, Noel said, would be to determine ways to serve better the livestock market's customers by disseminating information on marketing trends. A. Z. Baker, ASA president, speaking before the group, declared that "we are all aiming in the same direction and all trying to solve the livestock industry's No. 1 problem, which is marketing."

**U. S. Cattle Imports Rise  
Sharply in Jan.-June 1957**

United States imports of cattle rose sharply to 189,041 head during the first half of 1957 from 84,557 over the same period in 1956. Increased imports of feeder cattle from Mexico accounted for most of the rise.

Exports of breeding cattle, many of which went to Mexico under the \$5,000,000 Import-Export bank loan, also rose sharply. Mexico has received another \$5,000,000 loan, and exports of breeding cattle are expected to continue on a high level throughout 1957.

Sheep and lamb imports rose while exports dropped. Sheep numbers have risen in Canada recently and exports from that country are expected to continue relatively large. Hog exports and imports dropped. As Canada is expecting heavy hog production in 1957, imports from Canada are expected to rise in late 1957.

**Firm Says Business Killed**

The Consolidated Beef and Provision Co. of Baltimore has filed suit for \$1,000,000 in U. S. District Court, claiming it was forced out of business by the construction of a public housing project on a ten-acre site adjacent to its plant. Named as defendants were the Baltimore mayor, city council and housing authority and the Federal Housing Administration. Individual plaintiffs are Isidor and Anna Salganik, directors of the company. The complaint said the housing project construction closed an alley at the rear of the plant, blocking access to the building, so it was no longer usable as a meat processing plant after 1954. The business had been operated at that site since 1900.

**For Cooler . . .**

**Cleaner Cuts . . .**

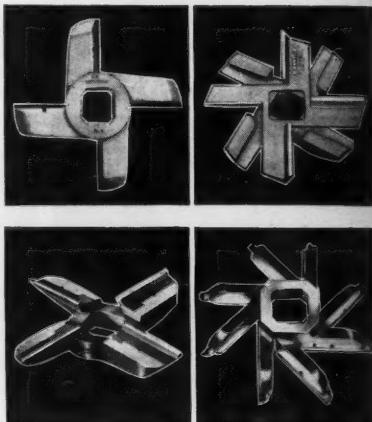
**Specify Speco**

"correct design"

**Grinder Knives**

In processing either fresh or frozen meats, you get clean, cool cuts, better ground sausage and other meat products with Speco's meat grinding equipment. Catalog and ordering guides, free on request.

**New Speco**  
**Special Purpose**  
**Grinder Knives**



Check and see how these Speco C-D grinder knives can improve your products (1) C-D All-Purpose Superior Knives (2) C-D Self-Sharpening Triumph Knives (3) C-D Economy Cutmore Knives (4) C-D 8-Arm Spider Knives.

**SPECO Inc.**

Speco, Inc.

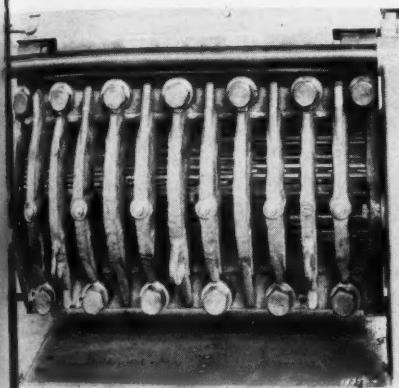
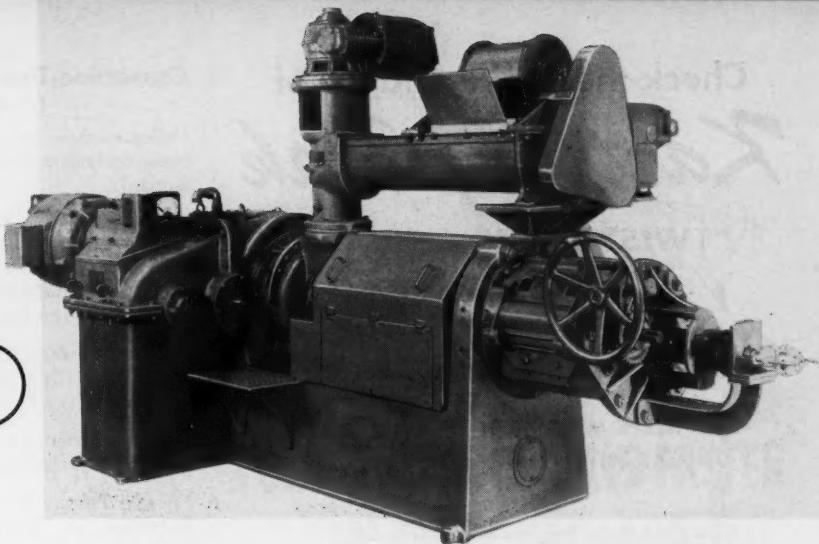
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Phone GLADstone 5-7240

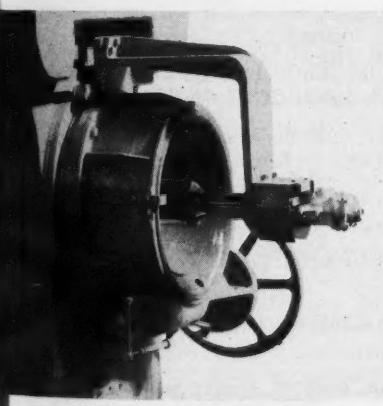
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the new

**FRENCH**

screw press  
gives you so many press room advantages



EXCLUSIVE FRENCH WATER-COOLED TYPE  
CAGE AND BARREL



"EASY-VIEW" DISCHARGE CONE  
IS AVAILABLE AS OPTIONAL FEATURE

#### LIGHTER COLORED OIL—LIGHTER CRACKLINGS

French Mechanical Screw Presses, with the exclusive French water-cooled cage, produce lighter, more marketable products. Water-cooling during processing assures uniform product color from all parts of the barrel. The problem of scorched, dark cracklings is eliminated.

#### LOW RESIDUAL FAT CONTENT

Cakes of pressed cracklings produced by French Mechanical Screw Presses contain only 8% to 10% residual fat. This exceptional record has been maintained by French presses over long production periods in many rendering installations.

#### GREATER CAPACITY

The new force feed arrangement, improved shaft design, large 7" diameter barrel and the water-cooled shaft and cage are important factors in the greater hourly capacity of French Screw Presses—actually 30% to 40% greater hourly capacity than other types of presses—at lower cost for each pound of product.

#### EASE OF OPERATION

Accurate feed and load controls and push-button operation assure maximum ease of operation. In addition, French Screw Presses have a unique record of mechanical dependability—meaning higher production levels, reduced maintenance and lower operating costs.

Put these advantages to work in your rendering operation to boost production, lower costs and increase profits. Write today for additional information on French Mechanical Screw Presses—built by the French Oil Mill Machinery Co., manufacturer of all types of rendering equipment.

**THE FRENCH OIL MILL MACHINERY CO.**  
**PIQUA, OHIO**

complete rendering department installations

SOLVENT EXTRACTORS—HORIZONTAL MELTERS—HYDRAULIC CURB PRESSES—FEATHER DRYERS—DRIP RENDERED LARD COOKERS

**Check these advantages of**

# Kartridg-Pak

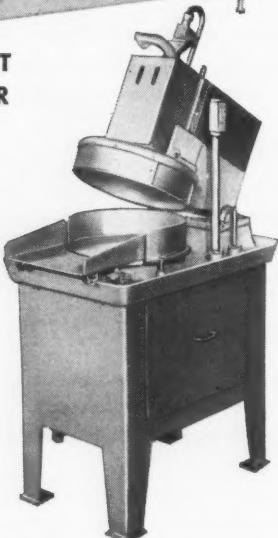
## "TWIST-LINK" LINKERS

- ✓ NO STRINGS TO BOTHER WITH
- ✓ LINKS ARE UNIFORM IN LENGTH  
— AIDS IN WEIGHT MAKING
- ✓ HELPS MEET HIGH PRODUCTION QUOTAS WITH GREATER EFFICIENCY



## NEW VERSATILE PAN LINKER

For full information  
see your Kartridg-Pak  
Representative



**Kartridg-Pak's SAUSAGE STRIPPER**  
strips links completely.  
No rehandling.

**Kartridg-Pak Machine Co.**

435 WEST SCOTT STREET, CHICAGO, ILLINOIS

## Convention-Time Chicagoland Highlights

[Continued from page 46]

Collections of large and small animals, birds, reptiles. Now featuring Tania and Nicolai, a pair of rare snow leopards.

### CHURCHES

17 CHURCH OF CHRIST, SCIENTIST, 220 South Michigan ave. (Orchestra Hall): Sunday service, 11 a.m., Orchestra Hall Auditorium.

CHICAGO TEMPLE, First Methodist Church, 77 West Washington st., (Clark st.): Sunday services, 11:30 a.m. and 7:30 p.m.

SECOND PRESBYTERIAN CHURCH, 1936 South Michigan ave.: Sunday Service 11 a.m.

FOURTH PRESBYTERIAN CHURCH, Michigan ave., north at Delaware pl.: Sunday services, 11 a.m., 4, (vespers, music) and 8 p.m.

ST. PETER'S CHURCH (Catholic), 110 West Madison st.: Sunday masses, hourly from 5 a.m. to 12 noon. Weekdays, half-hourly from 5:30 to 9 a.m., and also at 11:40, 12:10 and 12:40.

CATHEDRAL OF THE HOLY NAME (Catholic), North State st. at Superior st.: Sunday masses, hourly from 6 to 10 a.m., 10:45, 11:30 a.m., 12:30 p.m. Cathedral Boys Choir at 10 a.m. Sundays.

CENTRAL CHURCH (non-sectarian) Tower center, Conrad Hilton Hotel: Sunday Service, 11 a.m., Sunday morning coffee hour following.

CATHEDRAL OF ST. JAMES (Episcopal) North Wabash ave., at Huron st.: Sunday services, 8, 10, 11 a.m., weekdays, 7:30. Fine music, 11 o'clock Sunday.

CHURCH OF THE ASCENSION (Episcopal, high church), 1133 N. La Salle st. at Elm st.: Sunday services, 8, 9, 11 a.m., 7:30 p.m.

### DINING, DANCING, ATMOSPHERE

AMBASSADOR HOTELS, 1300-1301 N. State pkwy.: Dancing to David Le Winter's orchestra.

DRAKE HOTEL, Camellia House, Lake Shore dr. at Michigan ave.: Dancing to Jimmy Blade's orchestra.

SHERATON-BLACKSTONE, Cafe Bonaparte, 636 S. Michigan ave.: Dancing to Hal Otis' orchestra.

SHERMAN HOTEL, College Inn Porterhouse, Clark and Randolph sts.: Dancing to Frank York's orchestra.

CHEZ PAREE, North Fairbanks Court: Pearl Bailey and the Chez Adorables.

IVANHOE, 3000 North Clark st.: Patrons join in fun and games with the staff.

ALLGAUER'S Restaurant, 6666 N. Ridge: Seafood, grilled thick pork chops and dinner music.

RED STAR INN, 1528 N. Clark st.: A Chicago landmark with superb German cuisine in big portions.

BLACKHAWK, 139 N. Wabash ave.: Roast beef cart, fine salads and hors d'ouevres.

SIRLOIN ROOM, Stockyards Inn, 42d st. and Halsted. The name tells the menu story.

LONDON HOUSE, Michigan ave. at Wacker dr.: Steaks and

elaborate pastries; Andre Previn's Trio. (Show business folks eat here.)

STOUFFER'S GIBRALTER ROOM, Prudential Plaza: Chicken and lobster specialties with views of Lake Michigan and of Michigan avenue.

MICKELBERRY'S LOG CABIN, 95th st. at Oakley: Southern cuisine, waffles, chicken, home-made sausage and displays of Americana. Located in the heart of Beverly, Chicago's beautiful far south residential district.

WRIGLEY BUILDING RESTAURANT, 410 N. Michigan ave.: Fine cuisine, elegant service, overlooking the passing show of the avenue.

### Moving Livestock Safely Is Goal of Annual Omaha Event

"What Can I Do to Move Livestock Safely?" This is the question to be answered by representatives of the various segments of the livestock industry at the third annual livestock handlers' dinner, sponsored by the livestock and meat packing interests of the Omaha area in cooperation with Livestock Conservation, Inc. The dinner will be held Wednesday evening, October 2, in the Omaha Live Stock Exchange Building. General program theme is "Livestock on the Move."

Principal speaker of the evening will be Dr. Joe Rickenbacker, agricultural economist, USDA, a pioneer in livestock transportation research and survey. He will report his observations from a study of major midwest and western livestock centers. These will include conclusions as to the influence of distance, type and use of equipment, bedding, ventilation, handling practices and other factors on the safety of livestock.

Other speakers will include: H. L. Van Amburgh, vice president and general manager, Union Stock Yards Co. of Omaha; Hugh Mactier, Mactier Bros., Omaha commission firm; Homer Plate, head cattle buyer, Armour and Company, Omaha; Herman C. Aaberg, Chicago, president of Livestock Conservation, Inc., and shipper and carrier representatives.

F. E. Borchers, regional chairman of the LCI Omaha-Denver committee and general manager of Swift & Company at Omaha, will be master of ceremonies.

### American National Plans Big Convention in Oklahoma City

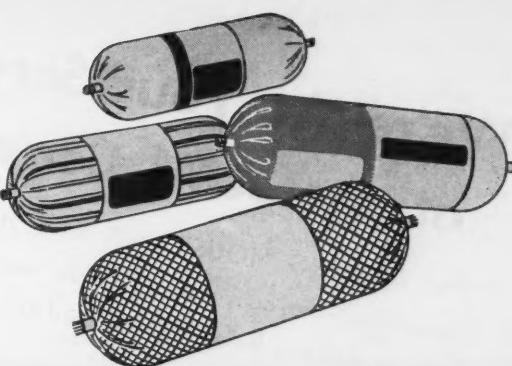
About 2,000 cattlemen and their families are expected to attend the 61st annual convention of the American National Cattlemen's Association, to be held in Oklahoma City January 6-8.

Executive secretary Radford S. Hall said that preliminary plans call for accommodations and entertainment for a near-record crowd.

Featured during the three-day meeting will be speakers or panels on such industry topics as marketing, economics and the role of carcass conformation in federal beef grading. Several standing committees will meet, as will special allied industry groups.

A highlight of the convention will be dedicatory ceremonies for the National Cowboy Hall of Fame and Museum. Also meeting in Oklahoma City will be the American National CowBelles and the Junior American National Cattlemen's Association.

Hall said that a large committee of the Oklahoma Cattlemen's Association is working to make this "the best convention ever." Heading the committee is former governor Roy J. Turner, with R. T. Stuart, jr., also of Oklahoma City, as vice chairman.



## YOUR PRODUCT SELLS FASTER IN "CHUB" PACKAGE

Kartridg-Pak's automatic machine makes complete Chub packages in sizes from 4 to 16 oz.

Forms, fills, and closes 1800 packages per hour  
Continuous - Automatic

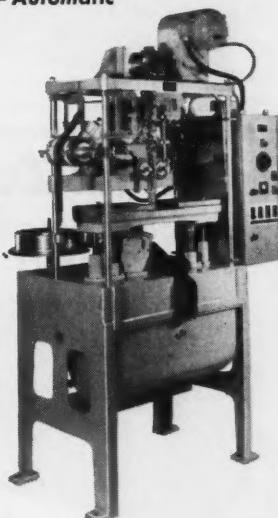
Makes a uniform, attractive package which means more impulse sales—more repeat sales for your product. And it's a convenient package for consumers to use. Gives added protection to your product.

Forms the package from flat roll stock thermoplastic film — saran, polyethylene, and others. Machine automatically closes package ends with wire clips made from roll stock wire.

Printed or plain film can be used. Package identification can be made by use of printed film, or by attaching attractive band labels.

Less total film and less labor are required with this automatic machine which means lower production costs. Flat film results in reduced film costs. Only one operator needed.

Machine accurately meters a semi-viscous product to control weight.



Floor space is saved. Machine is compact. Size 4 ft. wide x 3 ft. deep x 7 ft. high.

Low upkeep and maintenance are assured by the experience of present users.

For further details see  
Kartridg-Pak Representative

**Kartridg-Pak Machine Co.**

435 WEST SCOTT STREET, CHICAGO, ILLINOIS

# We're At Your Service -- at the AMI Convention

The "CASING HOUSE" will have its doors open throughout the convention. If you want to talk business, or just say hello, we'll be glad to see you.

SERVING THE INDUSTRY FOR 76 YEARS WITH  
**Casing House**  
3944 South at Hamilton Avenue Chicago, Illinois  
**BERTH. LEVI & CO. INC.**  
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**MEAT INSTITUTE**  
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## FAR-ZUPERIOR Products

designed especially for Locker Operators,  
Small Packers and Slaughterers . . . . .



### Hog Dehairer

The Ittel Hog Dehairer is a strong, compact unit . . . enables the operator to handle the dehairing operation with a minimum of time and effort. Easy to add related equipment such as Killing and Bleeding Rail, Shackles and Throw-In, Electric Hoist, Scalding Tank, Thermometer, and Gambrelling Table.

Send for folder.

### Splitting SAW

Here is one of the finest Splitting Saws on the market . . . for Beef, Hogs, Veal, and Lamb. The "Far-Zuperior" is well-balanced, powerful, dependable, low-priced. Splash-proof motor. Safety trigger-switch.

Get full details.



- Hog Dehairers
- Gambrelling Tables
- Bleeding Rails
- Scalding Tanks
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- Splitting Saws
- Hog & Poultry Singers
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what's  
going  
on  
at

ANDERSON'S

EXPELLER  
BOOTH

49



AMI CONVENTION

# Operations

## CABLE REPLACES SHOVEL IN BONE TRUCK UNLOADING

Some of the trucks of Milwaukee Tallow & Grease Co., Milwaukee, make straight bone pickups from local boners. How to unload them quickly and economically needed solution.

At the suggestion of Floyd A. Segel, president, a steel plate that fitted the exact width and height of the body was mounted on runners. At the beginning of the collection, this plate is moved to the rear of the truck body. When the truck arrives at the plant, a cable that connects to an electrically-powered winch is attached to an eyelet which is welded onto the plate.

The controls for operating the motor are alongside the platform-level hopper that feeds via a screw conveyor into a bone crusher. (See THE NATIONAL PROVISIONER of September 24, 1955, for complete details on this



UNHOOKING the cable after unloading.

plant.) In unloading a truck the operator starts and stops the motor in relation to the load in the hopper. The winch pulls the bones from the truck directly onto the platform in front of the hopper. The operator merely guides the bones into the hopper with a fork.

This technique also can be used by renderers whose pickup trucks are divided into sections, such as hard fats, soft fats, bones, etc., and into which the driver places the various materials collected at retail outlets with not enough raw material to justify the use of drums.

When the truck arrived at the plant, it could be weighed for its gross load and then again after each of the sections was emptied if this degree of control was desired. In this manner, the handling of the incoming raw materials would be greatly

simplified and largely limited to guiding the material into the hoppers feeding either the hog or the hasher.

## NLSMB Annual Report

The 34th annual report of the National Live Stock and Meat Board, recording the Board's activities in the fields of meat research, education and promotion during 1956-57, has recently been released by the organization. The 71-page book is illustrated.

## Financial Notes

Tobin Packing Co., Inc., Rochester, N. Y., has declared a regular quarterly dividend of 20c on common stock payable October 1 to stockholders of record on September 16. The company also voted an extra dividend of 10c, payable December 16 to stockholders of record on December 2. Tobin paid an extra last December.

## Packer Aids Flood Control

John Morrell & Co., Ottumwa, Ia., has given 87 acres of land to the city of Ottumwa. It will be used for river levee construction as part of the city's flood protection program.

## PRODUCERS OF WASTE SCRAP AND FISH PRODUCTS...

### ...will find the ALAMASK®

odor control chemicals excellent for the abatement of malodors, whether they be air-borne from operation stacks or from effluent and condensate liquors to stream.



If you are troubled by obnoxious odors, why not contact our main office or nearest branch for further information, samples, and technical assistance from our odor engineers.

**Rodia** 60 East 56th St.  
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CANADA: NAUGATUCK, MONTREAL  
MEXICO: COMERCIAL REKA, MEXICO CITY

## Hygrade Plant at Montreal

[Continued from page 61]

office, test kitchen and the lunch room on the second level of the building, are well-lighted and decorated and arranged for maximum utility. Tabulating machinery is located in a separate room in which not only the

ceiling but the walls are covered with sound insulating material.

Founder Rapoport's high standards of product quality and service are being maintained today by his sons, Joseph and Michael, and Hy Litvack, who are the active directors of the firm. They were responsible for erec-

tion of the plant in the Quebec City.

The firm distributes Hygrade products throughout eastern Canada and exports to the British West Indies.

Greater Montreal is served by the company's fleet of over 35 refrigerated trucks and route salesmen. These cover all the chain stores, independent markets, restaurants, and institutions. All areas beyond the city limits, except in foreign countries, are served by independent distributors.



IN DRY STORAGE AREA on the second floor, supplies are handled by a lift truck.

## Argentina Acts To Stimulate Interest In Lamb Exports

Argentina has reduced the "afors" on lamb by about 28 per cent. This action is in line with the announced Argentine policy of relaxing government controls on foreign trade, and is expected to bid lamb exports.

"Afors" are government-fixed prices which determine the peso value of foreign exchange earned by Argentine exporters. Up to the value of the "aforo," all foreign exchange must be exchanged for pesos at the low rate.

In any sales above the value of the "aforo," the excess foreign exchange may be changed for pesos at the higher "free" rate. Low "afors" thus encourage exports because they mean higher profits to exporters.

**NOW you can produce**

**"Sausage at its Best in its Natural Dress"**

**with**

**A. Dewied**

SELECTED NATURAL HOG AND SHEEP CASINGS

While attending the  
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You are cordially invited to visit our  
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**The ham that's already baked**

... for full, mellow flavor and aroma!

**Morrell PRIDE E-Z-CUT HAM Fully Cooked**

FULLY COOKED HOLD IN REFRIGERATOR  
JOHN MORRELL & CO., GENERAL OFFICES, OTTUMWA, IOWA  
PACED BY JOHN MORRELL & CO., OTTUMWA, IOWA

**Morrell PRIDE E-Z-CUT HAM**

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ESTHERVILLE, IOWA • MADISON, SOUTH DAKOTA  
Processors of fine quality Ham... Bacon... Sausage... Canned Meats... Pork... Beef... Lamb

# NEW concentrated source of FLAVOR goes FURTHER!



Saves money as it improves taste in:

- Canned Meats
- Soups & Stews
- Baked Beans
- Chili Con Carne
- Corned Beef
- Steak Sauces
- Gravies
- Chop Suey Sauce
- Frozen Meat Pies
- Sausages

**Staley's HVP\* boosts eye appeal—  
adds natural meat-like flavor  
that builds sales.**

\*Hydrolyzed Vegetable Proteins

Want to improve the flavor, looks, over-all sales appeal of your products—at a saving? Just add Staley HVP to your recipes and you'll notice a decided difference.

Taste how Staley's new HVP adds an appetizing meat-like flavor. A uniform, better balanced flavor that enhances taste appeal—puts a distinctive zing in a variety of products. Notice how the greater flavor solids concentration goes further—actually saves you money. Notice too, how Staley's HVP is free from sales-robbing, taste-robbing separating and settling characteristics.

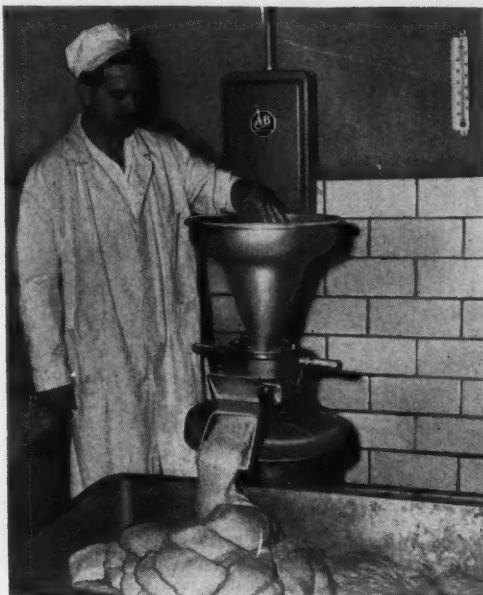
Investigate now how Staley's HVP can give your products an appetite appeal that builds repeat sales. Write today for complete application data and SAMPLE.



A. E. Staley Mfg. Co., Decatur, Ill.  
Branch Offices: Atlanta • Boston • Chicago • Cleveland • Kansas City  
New York • Philadelphia • San Francisco • St. Louis

THE NATIONAL PROVISIONER, SEPTEMBER 14, 1957

# KOLLOID MILL



## Provides extra smooth emulsion **EVERY TIME!**

Even Liver Sausage and Wieners are quickly prepared with a KOLLOID MILL. Formerly tough-to-process items like raw pork skins and un-scalded ox lips now produces consistently smooth batter. KOLLOID MILL assures you exceptional binding qualities from low-cost edible offal. You have less waste—GREATER PROFITS. Skin On Jowls can now be used in Government inspected houses, when ground through the Kolloid Mill, for Wieners and Bologna. Refer to Memorandum #244 released from Meat Inspection Division, April 17, 1957.

Please write for money-making details.

**... BE SURE TO SEE THIS MILL  
AT THE A. M. I. CONVENTION**

## KOLLOID MILL, INC.

837 Fulton St., Chicago, Ill. • Phone: Monroe 6-2800  
13th & No. Elm Sts., Muncie, Ind. • Phone: ATlas 8-6601

## Recent Developments in Water Pollution Abatement

New legislative and administrative developments with respect to water and air pollution control and related matters, as reported from state capitals and municipalities throughout the country, include the following:

**CALIFORNIA:** A state legislative interim fact-finding committee to investigate water pollution in California has organized under the chairmanship of assemblyman Charles Meyers, San Francisco Democrat.

He announced that the committee

will investigate five basic points in its pollution study: pollution's effect on public use of water, on fish and game, on public health and on the economy of the geographical areas involved, and the necessity for corrective action. He said the committee will start its studies in the San Francisco Bay area.

**INDIANA:** Plans calling for \$5,000,000 of municipal sewer and treatment improvements and about \$4,000,000 of new industrial waste facilities were approved recently by the Indiana stream pollution control board, according to announcement by Anson

S. Thomas, chairman of the board. **Maine:** Mayor H. Lloyd Carey of Augusta announced plans to contact mayors and selectmen of Waterville, Winslow, Hallowell, Gardiner and Richmond to arrange a conference to consider steps to curb pollution of the Kennebec River.

**MISSOURI:** Governor Blair signed a water pollution control bill into Missouri law. Although not as strict as some sponsors wanted, the measure was described as a start on the problem of cleaning up Missouri streams and lakes.

It provides for the creation of a

**WE SELL New England**

Your Brokers  
with "KNOW HOW" and "KNOW WHO"

4 enterprising salesmen constantly making their calls are at your service to do the kind of selling job you would do in selling your own product.

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Associate Member  
American Meat Institute

Specializing to the Industry as Suppliers of Primal Beef Cuts

BEEF • PRIMAL BEEF CUTS • BEEF VARIETY MEATS

Visit with us in our Hospitality Room 819

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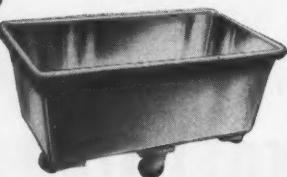
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7301 N. Sheridan Road — Chicago

**STANcase**  
STAINLESS STEEL  
EQUIPMENT

**MODEL No. 18**  
OVERALL DIMENSIONS  
47" x 26"  
23" Height  
CAPACITY — 500 lbs.



This is one of seven, popular STANCASE STAINLESS STEEL TROUGHS; economy equipment ruggedly constructed for long-life service; maintained sparklingly clean and sanitary with minimum labor.

WRITE FOR CATALOG OF STANCASE STAINLESS STEEL EQUIPMENT  
Manufactured by  
THE STANDARD CASING CO., Inc., 121 Spring St., New York 12

**"CHIP ICE"**

We lease and sell Ice Making Machinery to produce Chip Ice for processing operations for Canning — Poultry — Meats — Sea Food — Vegetables and the Fruit Packing Industries. Capacities 2 to 50 tons per unit.

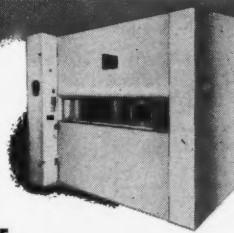
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**CHIP ICE CORPORATION**  
1842 W. 59th St. Phone HEmlock 4-0500  
CHICAGO 36, ILL.

sneak  
a  
peek  
at  
**ANDERSON'S  
EXPELLER  
BOOTH** 49

**AMI CONVENTION**

**DON'T OVERWORK  
YOUR SMOKEHOUSE!**



**BAKE  
YOUR MEAT LOAVES  
THE MODERN WAY . . . on an  
ADVANCE revolving MEAT OVEN**

Free your smokehouse for the jobs it's designed to do, and bake your meat loaves in a new ADVANCE Revolving Meat Oven... expertly designed to produce the finest-tasting, best-looking loaves you've ever produced. Here's why:

- Economical Recirculated Heat
- Positive Exhaust
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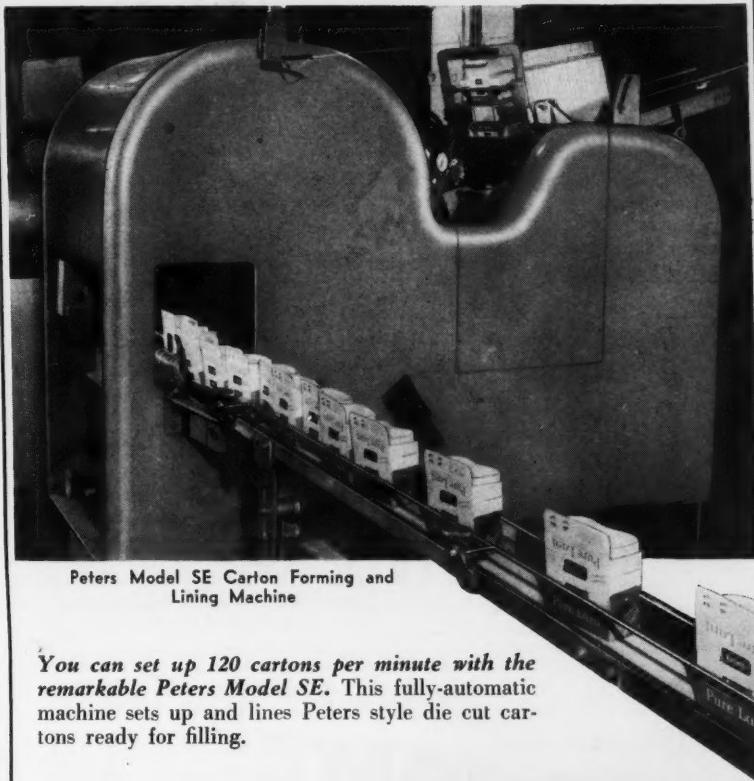
WRITE for additional details and quotations.

**ADVANCE** **OVEN CO.**  
Mfrs. of  
Quality-Controlling  
DIP TANKS

710 S. 18th St. • St. Louis 20, Mo.

AUTOMATION FOR YOUR LARD AND SHORTENING PACKAGING LINE

## PETERS PROFIT MAKERS TO PERFORM AT CHICAGO'S 51st AMI\* ANNIVERSARY EXHIBIT



You can set up 120 cartons per minute with the remarkable Peters Model SE. This fully-automatic machine sets up and lines Peters style die cut cartons ready for filling.

Peters Model CCY-L Carton Folding and Closing Machine



Fold and close up to 120—and more—cartons per minute with Peters Model CCY-L. Completely automatic operation neatly folds and closes cartons and liners and discharges them ready to be packed for shipment.

Peters Model SE and Model CCY-L can handle  $\frac{1}{2}$ , 1, 2, 3 and 4 lb. carton sizes with relatively quick change-over.

\*Visit Peters booths 112-113-114 at the American Meat Institute's 51st Anniversary Exhibit, Palmer House, Chicago, September 20-24.

For complete information  
write, phone, or wire

**Peters MACHINERY COMPANY**  
4704 RAVENSWOOD AVENUE  
CHICAGO 40, ILLINOIS

something's  
cooking  
at  
**ANDERSON'S  
EXPELLER  
BOOTH**

**49**

AMI CONVENTION

six-member control board with authority to plan a long-range control program, establish regulations governing water purity and to issue permits for and pass on plans and specifications for sewage and waste disposal plants.

The board, to be named by the governor, also was directed to fix standards of water purity with maximum degrees of permissible water pollution.



LITHOGRAPHED CARTON featuring suggested serving vignettes in full color will be used by Geo. A. Hormel & Co., Austin, Minn., to package lard, replacing two-color letterpress printed carton. Each vignette points out different cooking process using lard. Red and yellow Hormel trademark is displayed on all sides of the Milprint designed and lithographed carton. Cartoning of the lard is automatic on Peters machinery.

**NEW YORK:** A \$500,000,000 state bond issue as a possible answer to the financial problem of cleaning up New York's polluted streams and rivers was suggested by state assembly speaker Oswald D. Heck, Schenectady Republican. He said such a fund could be used to make low-cost or interest-free loans available to communities that are being pressed to install costly sewage treatment plants.

**PENNSYLVANIA:** Federal subsidies of nearly \$2,000,000 for 11 sewage treatment plants in Pennsylvania have been approved on applications cleared through the state sanitary board.

Maximum grants of \$250,000 were approved for Harrisburg, Philadelphia, the Oil City general authority, municipal authority of Berwick, Penn Township in Allegheny County and Warren Borough sanitary authority.

#### Lamb Merchandising Head

Kenneth E. Quast, a veteran of 25 years with Swift & Company, has been named director of lamb merchandising for the American Sheep Producers Council, Denver. Quast joined Swift in Winnipeg, Canada, in 1932 and has worked in various sales and merchandising posts in Canada and the United States.

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enjoy the relaxing  
hospitality of our  
**SUITES 942—944—946W**  
during the  
**A.M.I. CONVENTION**  
at the Palmer House  
September 20-24

**INDEPENDENT CASING CORP.**

NEW YORK

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**WELCOME**  
**AMI CONVENTIONEERS**  
You are cordially invited to visit our  
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CHICAGO 4, ILL.

## Literature

**Efficiency in Slicing and Stacking (NL 236):** A colorful and well-illustrated folder contains schematic drawings and information on operating procedures of slicing-packaging lines. Data on product size, speed, safety features and sanitation are included in the folder.

**Prevention of Corrosion (NL 237):** A 16-page booklet uses non-technical language to tell how and why bactericides are corrosive to stainless steel. It describes a test, which can be performed in an office, which determines if the bactericide being used is corrosive. Other subjects covered are types and finishes of stainless steel, types of corrosion and excerpts of corrosion tests completed by steel producers and other researchers.

**Dustproofing Floors (NL 235):** Use of a product, a mixture of drying oils and synthetic resins with special additives, which is said to penetrate concrete, terrazzo and wood floors to make them permanently non-dusting and highly resistant to wear, is described in three fact sheets. The sheets contain data on the product and the method of application.

**Materials Handling Containers (NL 238):** Information in this 16-page catalog describes vulcanized fiber trucks, trays, boxes, baskets, seamless roving cans and barrels. A hard, long-wearing, economical material, Diamond fiber is extremely lightweight, being only half as heavy as aluminum. It withstands most commercial acids and caustic solutions. Copies of the catalog are available.

**Beltng for Food and Industrial Plants (NL 244):** Food processing plant owners will be especially interested in such features of belting as oil and heat resistance, odorless, tasteless and non-toxic characteristics, and easy cleaning, as described in a booklet. It illustrates numerous types of specially designed belting for light and heavy conveying and power transmission, in such varieties as friction surface, rufftop, cleated, vulcanized or lapless, endless, etc.; constructed of special materials.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (0-14-57).

Name .....

Street .....

City .....

DATE	LOT NO.	TAG NO.	HOT WEIGHT
DATE	LOT NO.	TAG NO.	HOT WEIGHT
DATE	LOT NO.	TAG NO.	HOT WEIGHT
DATE	LOT NO.	TAG NO.	HOT WEIGHT

**Mark carcasses faster! Get FREE samples of—**

### **HOT-CARCASS LABELS**

We'll send you enough **free** samples of Tensalex Hot-Carcass labels for one day's kill. Test these amazing labels that slap on . . . stick tight . . . pull off clean as a whistle for inspection. Made of strong, latex-impregnated paper, they come in gangs of 4.

Send me enough free samples for one day's kill. Our average day's kill is \_\_\_\_\_.

Send me information about other tags & labels.

Name \_\_\_\_\_

Firm \_\_\_\_\_ Title \_\_\_\_\_

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City \_\_\_\_\_ State \_\_\_\_\_

**THE NATIONAL TAG CO., 344 S. Patterson Blvd., Dayton 1, Ohio**

## Be sure to visit Room 864—Palmer House—during AMI

### See the ALL NEW

Rocket Portable Casing Applier

Metro Merry-Go-Round Packaging  
Device for Wiener Packaging

## PHIL HANTOVER, INC.

1717 McGEE ST. • KANSAS CITY, MO.

## SCHERMER STUNNER

for Humane Slaughtering —See it at Booth 104

SWIFT—SURE—SAFE—SILENT

for Cattle, Hogs & Sheep

NO RECOIL  
EASY UPKEEP  
LOW OPERATING COST

The SCHERMER MODEL M.E. Fully meets these conditions. 30 years of experience in the manufacture of stunning devices for humane slaughtering have produced an instrument with these unique characteristics. It may be used all day without interruption for repacking of the barrel or for cleaning of the mechanism. Quick action is assured by automatic withdrawal of the stunning bolt and automatic ejection of the spent cartridge. More than half a million stunners are in operation in all parts of the world.

WITH OR WITHOUT LONG HANDLE—BOTH HAVE TRIGGER CONTROL  
WRITE FOR LITERATURE AND PRICES AND FREE DEMONSTRATION  
PROFITABLE DEALERSHIPS AVAILABLE

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A good seasoning is the secret of good sausage . . . but it's no secret that AROMIX high quality

**AROMIX** **packs a sales wallop!**

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

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# Patapar® wrappers

work like a dream



## ON PACKAGING MACHINES

Food wrappers of Patapar Vegetable Parchment are designed for trouble-free operation on all types of packaging equipment. Whether used in sheets or rolls, Patapar's smooth, easy performance assures maximum output and a neat, tight wrap.

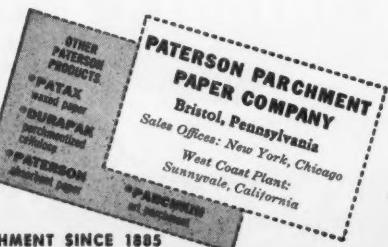
And, Patapar gives the product utmost protection. It has high wet-strength, it's grease-proof, odorless, TASTELESS, NON-TOXIC.

## PATAPAR PRINTING SERVICE

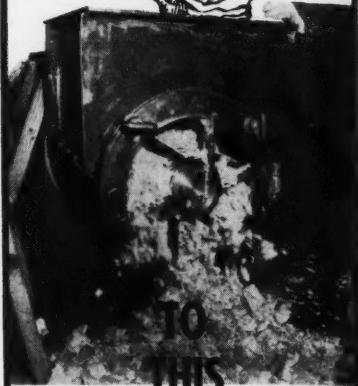
Our plants are completely equipped for printing Patapar in eye-compelling colors—by letterpress or lithography. We will reproduce your present wrapper design, or we'll create a colorful new design for you with any wording you wish. Patapar printing service includes art work, typography, engravings and supervision by expert craftsmen.

Write, telling us your requirements, so we can furnish you with the proper information.

**Patapar®**  
Vegetable Parchment  
HI-WET-STRENGTH • GREASE-RESISTING  
HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



From 100#  
frozen  
meat block



IN 15 SECONDS

in an RE-15

**RIETZ Extractor**

utilizing only 15 HP at 22 RPM  
and offering these unique  
advantages

1. Accepts thawed, partially thawed or frozen blocks
2. Accepts unindexed blocks fed in any position without bridging or choking
3. Occupies only about 25 square feet of floor space, including the drive
4. Provides controlled particle size through optional orifice plates
5. Contains no knives to sharpen or endanger personnel
6. Reduces operating labor costs
7. Presents a crevice-free interior with welded blades and anvils for ease of cleaning
8. Operates efficiently on blocks of meat, meat by-products, eggs, vegetables or fish

Model RE-24 Rietz Extractor provides the same advantages at higher capacities

investigate  
RIETZ PREBREAKERS  
and DISINTEGRATORS  
for general chopping and grinding

Rietz  
for  
full information,  
write

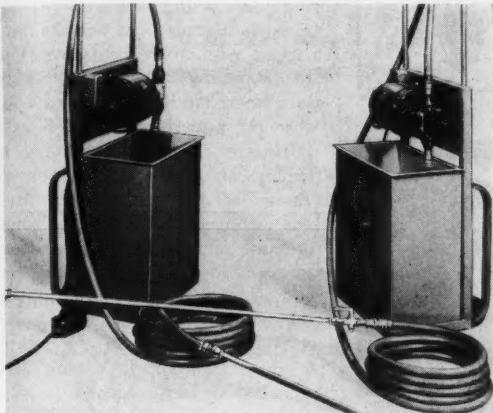
**MANUFACTURING CO.**

Santa Rosa, Calif.      West Chester, Penn.

# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**REFRIGERATION UNIT CLEANER (NE 383):** A portable cleaning and de-scaling unit, which is said to handle acid solutions as well as ordinary solvents to clean condensers, coils, cooling towers, air handling units, blowers and water heaters, is available from Hastings Air Control, Inc. The unit



consists of two portable, vinyl-coated, acid-proof tanks, each with its own acid-proof pump, hoses and spray or suction fittings controlled by a reversing switch. Water-cooled condensers and coil tubes are de-scaled by recirculation of acid solutions. Air-cooled and evaporative condensers, coil surfaces, cooling towers, blowers, etc., are cleaned by spraying hot detergent or solvent solutions from one tank while the dirty water is "vacuumed" into the other.

**DRY ICE TRUCK REFRIGERATION (NE 398):** A bunker-blower refrigeration system employing dry ice for use with semi-trailers is available from Liquid Carbonic Corp. The unit is mounted on the nose of the trailer and is separated from the lading by a bulkhead. Temperature control from minus 10° to plus 60° F. is governed by a thermostatically controlled

operation of the fans to hold the cold on the forward side of the bulkhead during the off cycle. The company claims that directed air flow around the lading eliminates hot spots in the lower portion of the cargo. Fan power requirements are met by the tractor generating system in highway operations and by battery for piggyback operation of the trailer.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (9-14-57).

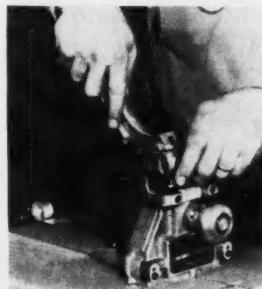
Key Numbers \_\_\_\_\_

Company \_\_\_\_\_

Name \_\_\_\_\_

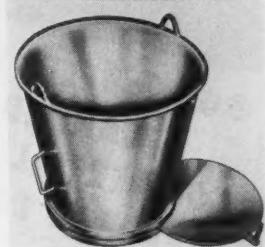
Street \_\_\_\_\_

**NEW BOSTITCH TOP STAPLER (NE 442):** This



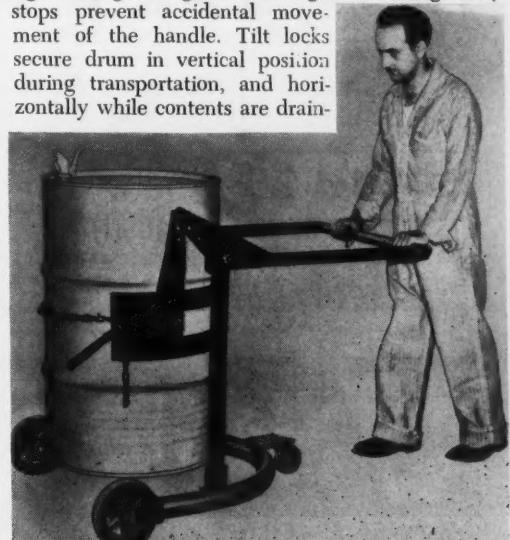
unit staples the tops of filled corrugated cartons entirely from the outside with wide-crown staples. One easy twist of its "quick-adjust knob" accurately regulates both the depth of staple penetration and tightness of the clinch. The machine drives and tightly clinches 1½-in. wide, .040 x .090-in. staples of either 5/8-in. or ¾-in. leg lengths. Made by Bostitch, Westerly, R. I.

**FAST-OPENING SAUSAGE DUMP BUCKET (NE 450):** This stainless steel bucket can be universally used for loading the sausage stuffers and most other operations. In actual operation, the cutter-mixer is unloaded directly into the bucket which moves by means of a dolly or overhead system into a position over the stuffer. The entire bottom is pivoted at the



back and slides to one side so contents of bucket are dumped. Made by St. John & Co., Chicago.

**ONE-MAN BARREL LIFT (NE 444):** One operator safely and speedily performs five operations in handling 55-gal. steel drums, such as raising, transporting, rotating, tilting and draining. Self-locking safety stops prevent accidental movement of the handle. Tilt locks secure drum in vertical position during transportation, and horizontally while contents are drain-



ed. Unit has adjustable leverage feature for various weight drums from 500 to 1000 lbs.; floor clearances from 5½ in. to 11½ in.; all steel, welded construction; ball-bearing swivel rear caster. Manufactured by Morse Co., Inc., East Syracuse, N. Y.

## ALLEN D. PALMER

for many years serving the meat packing industry in reducing operating costs and increasing sales profits

has been appointed

Director, Meat Packing Division

### Associated Business Consultants

Management Engineers

612 N. Michigan Avenue—Chicago



PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA

The logo features two stylized, upward-pointing shapes resembling feathers or corn cobs. Below these shapes is the word "Rath" in a bold, serif font, with a registered trademark symbol (®) to the right. Underneath "Rath" is the text "BLACK HAWK" and "MEATS". At the bottom of the logo, it says "FROM THE LAND O' CORN".

See the "PAK-N-WAY"

Newest in Pre-Packaging Equipment!

BOOTH 35

AMI CONVENTION

OSTER TOOL & DIE CORP., 5234 WEST 26TH STREET, CHICAGO 50, ILL.

MAKE **VEGEX**

- ADDS APPETITE APPEAL
- BUILDS EXTRA FLAVOR
- RETARDS COLOR FADING

The HYDROLYZED PLANT PROTEIN of Quality

YOUR  
SILENT  
SALESMAN

Write for Samples and Literature to  
**VEGEX CO.**  
175 FIFTH AVE., NEW YORK 10, N.Y.  
Representations open  
in some territories

### Armour Says Firm's Frozen Meat Sales Top Average

Sales of Armour and Company's prepackaged "convenience" frozen meats averaged \$41.20 per week for each lineal foot of freezer case display, according to an Armour study. This is more than double the national average, as reported by *Progressive Grocer*, of \$19.96 per lineal foot.

Armour based its findings on a recently conducted 73-store test in midwestern and southeastern supermarkets. Promotional activity in connection with the test sales was limited to cooperative advertising and in-store merchandising. Frozen meats were not advertised in test areas.

In-store promotion included mass displays in regular freezer cases, "dump" displays in special dry ice bins, store demonstrations, point-of-purchase signs and window banners, store-sponsored contests among frozen food department personnel and multiple-pack feature price sales.

Products studied in the test consisted of Armour "3-Minute Meats" and "Main Meal Meats."

The company attributes the sales volume chalked up by its frozen meats to adequate display, a reasonable retail gross profit of 18 to 22 per cent, regular use of cooperative advertising and eye-catching packaging.

### Meat Inspection Changes Are Announced by MID

The Meat Inspection Division has announced the granting of meat inspection to the following firms: Heim Brothers Packing Co., India st., mail P. O. Box 348, Little Rock, Ark.; Land O'Frost, Inc., 11567 S. Michigan ave., Chicago 28, Ill., and McKenney Meat Co., Wilson-Downing rd., mail Box 1336, Lexington, Ky.

Also Home Freezer Foods, Inc., 5455 Third st., NE, Washington 11, D. C.; Chicago Ravioli Co., Inc., 2380 Blue Island ave., Chicago 8; Don H. Smith & Sons, 10419 Venice blvd., Los Angeles 34, Calif.; Vita Food Products Co., 1026 W. 43rd st., Norfolk 8, Va., and Steak n Shake, 1700 W. Washington, Bloomington, Ill.

Meat inspection has been withdrawn from Western Boy Meats, Inc., end of East D st., mail, P. O. Box 112, Yakima, Wash.; Bourbon-Bell Corp., 3449 W. 48th pl., Chicago 32; Croeneveld Packing Co., Inc., 345 Day st., Ravenna, O.; Dickinson & Co., Concord rd., Lafayette, Ind.; Capri Table Products Co., Inc., 1342 39th st., Brooklyn 18, N. Y., and Pan-Am Foods, Inc., 3135 E. 14th st., mail, Box 1752, Brownsville, Tex.

**PACKERS!**

... stop in ...

# SEE SIEGEL!

## Room 855

**Palmer House**

We want to see, at the A.M.I. Convention, our many old friends, also get acquainted with other packers for a friendly, informal chat and refreshments.

Nathan A. Siegel • Robert Scherlong • Eric Marx

Live Stock Order Buyers of Cattle  
at the Nation's Leading Cattle Market

**NATHAN A. SIEGEL**  
*and Associates*

718 EXCHANGE BLDG.  
UNION STOCK YARDS, CHICAGO 9, ILL.  
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# STEDMAN

## 2-STAGE GRINDERS

for CRACKLINGS, BONES  
DRIED BLOOD, TANKAGE  
and OTHER  
BY-PRODUCTS



For complete information see Stedman Page F/ST in the 1957 Purchasing Guide

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers—also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834

**STEDMAN FOUNDRY & MACHINE COMPANY, INC.**

Subsidiary of United Engineering and Foundry Company  
General Office & Works: AURORA, INDIANA

# Interested

in increasing your  
sausage production 75%

with

## 40% LESS LABOR?

YOU'LL  
BE ABLE  
TO  
IF  
YOU STOP  
AT

**BOOTH**  
**224**

AND  
SEE  
THE NEW  
VERSATILE

**SAUSAGE**  
**"BENCH-TIE"**  
**MACHINE**



# Vac-Tie

FASTENERS, INC.

1140-1146 E. Jersey Street, Elizabeth 4, N. J.

# ★ WORLD CHAMP PERFORMER



## BROOKWOOD STEAK SEASONING (AND TENDERIZER)

★ Puts that "Sizzlicious" Flavor in Steaks, Stew Meat, and a host of delectable Meat Specialties. Makes lower grade meats eat as tender as Choice or Prime.

★ Get this leading player on your team, and win business every day from competition!

Mail the coupon below today. YOU CAN'T LOSE.

**BASIC FOOD MATERIALS, INC.**  
DRAWER D  
VERMILION, OHIO

Okay—ship us, prepaid, a trial case of BROOKWOOD STEAK SEASONING, 4x1 gallons. (We'll bill you for only 3 gallons.)

FIRM NAME \_\_\_\_\_

BUYER \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

**BASIC FOOD MATERIALS**  
INC.

853 STATE ST.  
VERMILION, OHIO

• • •

*Good Seasoning is Basic*

## Flashes on suppliers

**RECOLD CORP.**: CHARLES E. HANSON has been named a refrigeration and air conditioning representative for this Los Angeles firm, according to H. T. JARVIS, company president. Hanson will represent Recold products in Florida.

**THE CRYOVAC CO. DIVISION OF W. R. GRACE & CO.**: Appointment of division sales promotion managers to enable this Cambridge, Mass., company better to serve its customers has been announced. WILLIAM HARRISON will head the western division from the Cryovac, Denver, Colo., office; WILLIAM SQUIRE has been named to the southern division with headquarters in Simpsonville, S. C., and DONALD K. BEYER has been assigned to the eastern division with headquarters in Lockport, N. Y.

**ALUMINUM COMPANY OF AMERICA**: Two new sales managers for products in the packaging field have been named by this Pittsburgh company. ROBERT W. DISPENNETT, formerly manager of packaging foil sales, has been appointed manager of closure and collapsible tube sales. RAYMOND R. HILL, head of packaging sales in the New York office, will take over Dispennett's duties as manager of packaging foil sales in Pittsburgh. Dispennett started with Alcoa in 1942 at the Massena, N. Y., works. Hill came to Alcoa in 1946, serving first at Kensington, Pa.

**NORTH AMERICAN EQUIPMENT CORP.**: HERBERT R. HARRIS has been named vice president in charge of the industrial and warehousing division of the East Paterson, N. J., company. Harris is a licensed professional engineer in New York State and a member of the American Society of Mechanical Engineers.

**CLARK EQUIPMENT COMPANY**: Four district sales managers have been appointed by the industrial truck division of the firm, according to an announcement by L. A. DEPOLIS, sales director. MARVIN B. DICKEY has been named manager for the midwest district covering Detroit and Grand Rapids, Mich.; South Bend, Ind.; Toledo, Ohio, and Toronto, Can. EARL F. PATTERSON has been named manager of a northeast district covering all of New England; Albany, Syracuse and Buffalo, N. Y., and Montreal, Can. WILLIAM C. PORTMAN will be manager of an east

central district covering Ohio, Pennsylvania, West Virginia and Virginia. R. W. SELF will manage a midwest district covering Minneapolis; Davenport and Des Moines, Iowa; Omaha, Neb.; Kansas City and St. Louis, Mo., and Evansville and Indianapolis, Ind.

**CONTINENTAL CAN CO.**: GEORGE HENSCHEL has joined this company as assistant to the general manager of sales, metal division, it was announced by R. S. HATFIELD, metal division general sales manager. Henschel comes to Continental with more than 25 years' experience in the can industry. He will be assigned important sales responsibilities in his new position.

**CELLU-CRAFT PRODUCTS CORP.**: SAMUEL J. LEEDS, president has announced the start of an additional plant in Hyde Park, N. Y. The company also has acquired 60,000 sq. ft. of adjoining land for further expansion. The company is a designer, converter and color printer of flexible packaging materials. Leeds also is president of the National Flexible Packaging Association, trade organization for flexible converters throughout the country.

**THE TAPECOAT CO.**: DR. BERNARD WOLNAK has been named to head a separate research and development department of this Evanston, Ill., company, it has been announced by A. W. BOHNE, president of the firm. Dr. Wolnak and his staff will be concerned with the protective coatings for pipe, pipe joints, fittings and couplings. The program is expected to expand into the investigation of general protective coatings, paints, anti-corrosion agents, new resins, and polymer formulations.

**THE YALE & TOWNE MANUFACTURING CO.**: EBEN C. HALL has been appointed manager of the New York office of the company's materials handling division export department, according to an announcement by CLYDE R. DEAN, JR., general sales manager. Before joining the Yale export sales organization, Hall was for 15 years with the Grace Lines, Inc., specializing in the international transportation field.

**AMERICAN CAN COMPANY**: DR. KENNETH W. BRIGHTON, general manager of the company's new products department, has been appointed director of research. WILLIAM C. STOLE, Canco president, stated that this appointment would further strengthen the company's research and development programs which are quickly acquiring scope.

Pep-Up Sales  
and Boost  
Your Profits  
with

## CAINCO SEASONINGS

Cainco Seasonings Satisfy!

Tastier sausage, loaves and specialties result in livelier demand . . . and a healthier all-around sales picture! CAINCO provides the answer to all your season problems by offering BOTH Soluble and Natural Spice Seasonings.

CAINCO Soluble Seasonings are proven sales-getters and profit-makers

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BOOTH  
119

AMI CONVENTION

Chicago • September 20-24

The DuBOIS Co., Inc.

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## Directors Hear Progress of NRA-Sponsored Research

The board of directors of the National Renderers Association recently visited North Carolina State College, Raleigh, to hear reports on research using meat and bone meal in livestock rations. The research is being conducted under NRA sponsorship at the college Meat school.

As part of the tour, the directors visited the agricultural experiment



RENDERERS VIEW frozen cut-away hogs to see the differences in fat covering.

station at the college to see first-hand the various feedlots and meat laboratories. In the laboratories, they



HONORARY TAR HEELS receiving citations from Dr. J. W. Pou (left) are Jamie C. Fox, John J. Hamel, Jr., Ralph Van Hoven and Martin J. Rubin of the renderers group.

viewed frozen hogs that had been cut to show the difference in covering in the various grades.

A preliminary research report by Prof. E. R. Barrick showed that meat meal used as a protein supplement with ground snapped corn (corn, cob and shuck) for cattle being fattened in drylots was a very economical source of calcium, phosphorus and protein.

On behalf of Gov. Luther Hodges

of North Carolina, Dr. J. W. Pou, head of the meat school, made the NRA visitors "honorary Tar Heels." The citation stated in part that each recipient had learned "the difference between roast pork and barbecue, can discriminate between Smithfield ham and North Carolina country cured, is acquainted with the fundamental fact that gravy can be spread upon biscuits, that pot likker is stimulating but not an alcoholic beverage, that hush puppies are edible yet not related to hot dogs."

## Tallow-Grease Exports Down 3 Per Cent for January-June

United States exports of inedible tallow and greases during January-June totaled 775,800,000 lbs. This was about 3 per cent below the record 797,000,000 lbs. shipped during the corresponding period a year earlier.

Asia was the only major marketing area that increased tallow purchases from the U. S. over the period. Exports to Europe, which accounted for about 62 per cent of U. S. tallow trade in 1956, were down about 9 per cent. The increase in shipments to Asia resulted primarily from tallow which was exported to Turkey under provisions of Public Law 480.

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AMI CONVENTION

# ALL MEAT... output, exports, imports, stocks

## Holiday Week Meat Output Below 1956

Production of meat under federal inspection in the week ended September 7 was down sharply due to the holiday interruption in slaughter activities. Volume of output for the period at 353,000,000 lbs. was 7 per cent smaller than the 381,000,000 lbs. for the full previous week and 3 per cent below last year's Labor Day week output of 365,000,000 lbs. Slaughter of all livestock was down and below last year. Cattle slaughter declined by 35,000 head and numbered about 4,000 smaller than a year ago. Hog slaughter at about 1,000,000 head was 75,000 smaller than for the previous week and 82,000 below the same holiday week last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 7, 1957	370	197.2	1,000	127.2	
Aug. 31, 1957	405	212.6	1,075	136.1	
Sept. 8, 1956	374	194.7	1,082	138.7	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 7, 1957	140	17.9	245	10.8	353
Aug. 31, 1957	155	20.6	258	11.4	381
Sept. 8, 1956	150	19.8	264	11.5	365

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD. MIL. LBS.
	Live	Dressed	Live	Dressed	
Sept. 7, 1957	965	533	224	127	
Aug. 31, 1957	955	525	224	127	
Sept. 8, 1956	961	521	225	128	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. MIL. LBS.
	Live	Dressed	Live	Dressed	
Sept. 7, 1957	230	128	92	44	31.0
Aug. 31, 1957	240	133	93	44	40.4
Sept. 8, 1956	239	132	92	44	13.6

### ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, IN JULY, 1957

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Total		Lard m. lbs.
	Kill 000's	Beef mil. lb.	Kill 000's	Veal mil. lb.	Kill 000's	Pork mil. lb.	Kill 000's	L & M mil. lb.	Yield lbs.	Total m. lbs.	
July 6, 1957	333	181.9	103	13.5	754	104.9	231	10.5	310.8	15.0	28.0
July 13, 1957	401	218.6	133	17.6	979	136.2	276	12.4	384.8	14.3	34.7
July 20, 1957	402	215.2	144	19.3	966	134.4	267	11.8	380.7	14.2	33.7
July 27, 1957	398	207.3	139	18.5	928	129.1	265	11.7	366.6	13.7	31.1
Aug. 3, 1957	393	204.5	133	18.4	918	123.1	261	11.5	357.5	14.1	30.7

## Meat Index At New High

Meats topped the list of consumer commodities which increased in price during the week ended September 3, raising the wholesale price index to its highest level in eight to ten years, and beyond the 1947-49 average on the basis of which current price indexes are calculated. Up almost two percentage points from the previous week, the meat index rested at 100.1 on the basis of the 1947-49 average of 100 per cent. A year earlier, the same index was 87.5. The average primary market price index was up a shade and equal to its record high of 118.1, which last year was 114.7.

## U. S. Lard Exports Down 16% In January-July This Year

United States exports of lard during January-July 1957 totaled 328,600,000 lbs., compared with 391,200,000 lbs. during the corresponding period in 1956. The principal reasons for the decline were increased domestic use of lard in shortening, higher prices, and a drop in exports under Public Law 480.

In January-June 1957, exports to Austria, Yugoslavia, and West Germany were down substantially. In this same period, however, exports to the United Kingdom and Cuba were running about 10 and 14 per cent higher than for the same period last year.

## AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 100,100,000 lbs., on Aug. 31. This was 23 per cent below the 129,100,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 59,100,000 lbs., compared with 79,400,000 lbs. in stock on about the same date a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Aug. 31 stocks as percentages of inventories on	
	Aug. 10	Sept. 1
HAMS:		
Cured, S.P.-D.C.	1957	1956
Frozen for cure, S.P.-D.C.	96	77
Total hams	73	105
	82	89
PICNICS:		
Cured, S.P.-D.C.	100	68
Frozen for cure, S.P.-D.C.	57	83
Total picnics	72	75
BELLIES:		
Cured, D.S.	71	61
Frozen for cure, D.S.	67	67
Cured, S.P.-D.C.	93	66
Frozen for cure, S.P.-D.C.	64	57
OTHER CURED MEATS:		
Cured and in cure	96	107
Frozen for cure	67	81
Total other	85	97
FAT BACKS:		
Cured, D.S.	106	122
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	75	96
TOT. ALL PORK MEATS	77	77
LARD & R.P.F.	85	74

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, July, 1957-56 compared, as reported to THE NATIONAL PROVISIONER:

	July
Cattle, head	1957
	1956
Calves, head	42,983
	39,746
Lambs, head	27,641
	25,353
Hogs, head	20,081
	20,276
Sheep, head	43,636
	34,271

Meat and lard production for July, 1957-56 (in lbs.) were:

Sausage	8,164,345	5,476,325
Pork and beef	8,461,821	7,616,176
Lard, substitutes	591,491	661,977
Totals	17,217,657	13,754,782

As of July 31, 1957, California had 120 meat inspectors. Plants under state inspection totaled 378, and plants under state approved municipal inspection totaled 56.

## MEAT PRODUCTS GRADED

Meats and meat products graded or certified, as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	July	June	July
Beef	588,256	550,376	378,031
Veal and calf	28,066	21,741	29,367
Lamb, yearling and mutton	25,817	18,781	15,762
Totals	642,139	580,908	623,160
All other meats, lard	13,270	18,328	17,854
Grand totals	655,409	609,226	641,014

# PROCESSED MEATS . . . SUPPLIES

## Commercial Meat Production For July Up From June Volume, Output Year Ago

**P**RODUCTION of meat in commercial slaughter plants during July totaled 2,097,000,000 lbs., according to the Crop Reporting Board. This volume represented a 10 per cent increase over June output of 1,915,000,000, but a smaller gain over last year's July volume of 2,078,000,000 lbs. Slaughter on farms and ranches is not included in commercial kill figures.

Volume of output for the first seven months of the year at 14,773,000,000 lbs. was down about 4 per cent from 15,311,000,000 lbs. for the same period of last year. Of the January-July aggregate, 8,091,000,000 lbs. were beef, 821,000,000 lbs. veal, 5,443,000,000 lbs. pork and 418,000,000 lbs. lamb and mutton. Last year's seven-month volume consisted of 8,135,000,000 lbs. of beef, 828,000,000 lbs. of veal, 5,924,000,000 lbs. of pork and 424,000,000 lbs. of lamb and mutton.

Beef production in July totaled 1,218,000,000 lbs., up 12 per cent from June volume of 1,085,000,000 lbs. and 2 per cent above July 1956 output of 1,199,000,000 lbs. Cattle slaughter in July numbered 2,364,000 head for a 14 per cent increase over the June kill of 2,074,300 head and numbered 3 per cent larger than the July 1956 slaughter of 2,291,000 head. January-July slaughter numbered 15,227,800 as against 15,124,700 last year.

Production of veal for the month

amounted to 132,000,000 lbs., or 16 per cent larger than June volume of 114,000,000 lbs., but fell a shade below last year's July volume of about 134,000,000 lbs. Calf slaughter in July at 985,600 head compared with 870,100 in June and 992,000 in July last year. Slaughter of the young stock for the year numbered 6,773,700 head compared with 6,812,000 through July last year.

Pork production in July rose 4 per cent to 687,000,000 lbs. from 663,000,000 lbs. in June, but was about 4,000,000 lbs. smaller than for the month last year. Hog slaughter in July at 5,032,700 head was about 5 per cent larger than the June kill of 4,794,600, but showed a drop from the 5,064,000 butchered in July 1956. Slaughter of the animals for the year so far totaled 40,931,600 head as against 45,020,200 last year.

Lard production in July totaled 166,000,000 lbs. for a 5 per cent drop from June volume of 174,000,000 lbs. and a lesser decline from 170,000,000 lbs. for the month last year. Seven month totals were 1,397,000,000 lbs. and 1,512,000,000 lbs., respectively.

Output of lamb and mutton in July amounted 60,000,000 lbs. This volume represented about a 13 per cent rise over June volume of 53,000,000 lbs. and a 5 per cent increase over July 1956 volume of 57,000,000 lbs. Slaughter of the animals for the month numbered 1,358,800 head com-

pared with 1,185,600 in June and 1,314,300 last year. Accumulated slaughter for the year totaled 8,896,700 as against 8,896,700 last year.

### U. S. Meat Imports Rise 16% In Jan.-June over Last Year

United States imports of meat and meat products rose about 21,000,000 lbs. during the first half of 1957 over the same period of 1956. The greatest increase was in imports of beef and veal, which rose 30,000,000 lbs. due to sharp increases in imports of frozen boneless beef from Australia and New Zealand and of canned beef from Argentina. Pork imports, however, dropped by about 10,000,000 lbs. as a result of reduced imports from Canada. These trends are expected to continue throughout 1957. U. S. imports of meat and meat products, product weight basis, January-June, 1955-57 is as follows:

Commodity	1955 1,000 lbs.	1956 1,000 lbs.	1957 1,000 lbs.
<b>Beef and Veal:</b>			
Fresh, chilled or frozen beef .....	3,855	1,930	2,007
Fresh, chilled or frozen veal .....	214	142	290
Canned beef .....	35,701	31,623	40,138
Pickled & cured beef .....	2,432	3,432	5,404
Boneless beef .....	9,434	10,320	22,974
Total beef and veal .....	51,636	47,447	70,901
<b>Pork:</b>			
Fresh, chilled or frozen .....	23,170	19,031	11,416
Hams, shoulders and bacon <sup>1</sup> .....	53,150	54,956	52,668
Other, pickled or salted .....	6,759	6,997	6,656
Sausage, except fresh .....	241	291	301
Total pork .....	83,150	81,275	71,021
<b>Lamb and mutton:</b>			
Fresh, chilled or frozen .....	1,452	404	1,500
other canned, prepared or preserved meat .....	3,584	2,344	3,458
Grand totals .....	139,814	131,490	152,880

<sup>1</sup>Includes canned hams, shoulders, and bacon.

### DOMESTIC SAUSAGE

(lcl prices, lb.)	
Pork sausage, bulk	
in 1-lb. roll .....	.47 @40%
Pork sans., sheep casing,	
1-lb. pkge. ....	.66 @72
Frankfurts, sheep casing, 1-lb. pkge. ....	.64 @66
Frankfurts, skinless,	
1-lb. pkge. ....	.47 @51
Bologna, fringed, art. cas. ....	.49 @52
Bologna, artificial cas. ....	.40 @48
Smoked liver, hog bungs, 51	@56
Smoked liver, art. cas. ....	.44 @46%
Polish sausage, smoked, 59	@67
New Eng. lunch spec. ....	.64 @71
Olive loaf .....	.464 @52 1/2
Blood and tongue .....	.464 @58
Pepper loaf .....	.61 1/2 @68
Pickle & Pimiento loaf. ....	.42 1/2 @47 1/2

### SEEDS AND HERBS

(lcl prices, lb.)	
Ground	
Whole for sausage	
Caraway seed .....	20 25
Cominon seed .....	36 41
Mustard seed,	
fancy .....	23
yellow Amer. ....	17
Oregano .....	44
Coriander,	
Morocco, No. 1. ....	21 25
Marjoram, French ....	69 74
Sage, Dalmatian, No. 1 .....	56 64

### DRY SAUSAGE

(lcl prices)	
Cervelat, ch. hog bungs.	.98 @ 98
Thuringer .....	.55 @ 57
Farmer .....	.83 @ 85
Holsteiner .....	.85 @ 87
Salami, B. C. ....	.91 @ 93
Salami, Genoa style .....	1.02 @ 1.04
Salami, cooked .....	.52 @ 54
Pepperoni .....	.84 @ 86
Sicilian .....	.91 @ 93
Goteborg .....	.83 @ 85
Mortadella .....	.60 @ 62

### SPICES

(Basis, Chicago, original barrels, bags, bales)	
Whole	Ground
Allspice, prime .....	78 88
Refined .....	86 95
Chili, pepper .....	45
Chill, powder .....	52
Cloves, Zanzibar .....	68 79
Ginger, Jam., unbl. ....	.95 1.04
Mace, fancy Banda .....	3.50 4.10
West Indies .....	3.75
East Indies .....	3.60
Mustard flour, fancy .....	37
No. 1 .....	33
West India nutmeg .....	2.70
Paprika, Amer. No. 1 .....	48
Paprika, Spanish .....	88
Cayenne pepper .....	62
Pepper:	
Red, No. 1 .....	57
White .....	49 53
Black .....	42 45

### SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)	
Beef rounds:	
Clear, 29/35 mm. ....	1.02 @ 1.35
Clear, 35/38 mm. ....	1.00 @ 1.15
Clear, 35/40 mm. ....	85 @ 1.10
Clear, 38/40 mm. ....	95 @ 1.35
Clear, 40/44 mm. ....	1.30 @ 1.65
Clear, 44 mm./up .....	1.95 @ 2.50
Not clear, 40 mm./down .....	85 @ 70
Not clear, 40 mm./up .....	75 @ 85
Beef weasands:	(Each)
No. 1, 24 in./up .....	13 @ 16
No. 1, 22 in./up .....	9 @ 14
Beef middles:	(Per set)
Ex. wide, 2 1/4 in./up. ....	3.40 @ 3.55
Spec. wide, 2 1/4 to 2 1/2 in. ....	2.55 @ 2.70
Spec. med., 1 1/2 to 2 1/2 in. ....	1.50 @ 1.60
Narrow, 1 1/2 in./dn. ....	1.00
Beef bung caps:	(Each)
Clear, 5 in./up. ....	34 @ 40
Clear, 4 1/4 to 5 in. ....	20 @ 22
Clear, 4 1/4 to 6 in. ....	16 @ 21
Clear, 3 3/4 to 4 1/4 in. ....	15 @ 16
Not clear, 4 1/4 in./up. ....	18 @ 21
Beef bladders, salted:	(Each)
7 1/4 in./up, inflated .....	18
6 1/4 to 7 1/4 in., inflated .....	18
5 1/2 to 6 1/2 in., inflated .....	12 @ 13
Pork casings:	(Per Hank)
20 mm./down .....	4.50 @ 4.75
29/32 mm. ....	4.30 @ 4.65
32/35 mm. ....	3.00 @ 3.30
35/38 mm. ....	2.35 @ 2.75
38/44 mm. ....	2.15 @ 2.45

	(Each)
Hog bungs:	
Sow, 34 in. cut .....	57 @ 62
Export, 34 inch cut .....	48 @ 53
Large prime, 34 in. ....	35 @ 32
Med. prime, 34 in. ....	25 @ 27
Small prime .....	16 @ 22
Middles, cap off .....	55 @ 60
Sheep casings:	(Per Hank)
26/28 mm. ....	6.20 @ 6.50
24/26 mm. ....	6.05 @ 6.30
22/24 mm. ....	4.75 @ 5.25
20/22 mm. ....	4.10 @ 4.45
18/20 mm. ....	2.80 @ 3.25
16/18 mm. ....	1.85 @ 2.30
Sugar—	
Raw, 96 basis, f.o.b. N.Y. ....	6.30
Refined standard cane	
gran. basis (Chicago) ....	8.70
Packers, curing sugar, 100	
lb. bags, f.o.b. Reserve.	
La., less 2% .....	8.50
Dextrose, (less 10c):	
Cereose, regular .....	7.82
Ex-warehouse, Chicago .....	7.67

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

September 10, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

	BEEF PRODUCTS		
	(Frozen, carlots, lb.)		
Steers, gen. range:	(carlots, lb.)		
Prime, 700/800	42½n	Tongues, No. 1, 100's.. 24	
Choice, 500/600	40	Hearts, regular, 100's.. 24	
Choice, 600/700	40	Livers, regular, 35/50's.. 16	
Choice, 700/800	40	Livers, selected, 35/50's.. 24	
Good, 500/600	37	Lips, scalded, 100's.. 15½	
Good, 600/700	37	Lips, unscalded, 100's.. 13	
Bull .....	28½@29	Tripe, scalded, 100's.. 8½	
Commercial cow .....	29n	Tripe, cooked, 100's.. 8½n	
Canner—cutter cow .....	25 @25½	Melts, 100's .....	7n
		Lungs, 100's .....	7½
		Udders, 100's .....	5

#### PRIMAL BEEF CUTS

Prime:			
Rounds, all wts. ....	50n	Beef tongues, corned .. 32	
Trimmed, 100's, (incl) ..	85 @95	Veal breads, under 12 oz. 72½	
50/70 lbs. ....	50/70	12 oz. up .....	91
Square chuck, 50/70 lbs. ....	36n	Calf tongues, 1-lb./dn. 18	
Arm chucks, 80/110 .....	34½n	Oxtails, fresh, select .. 15	
Ribs, 25/35 (incl) .....	58 @60		
Briskets (incl) .....	29% @29½		
Navels, No. 1 .....	19½		
Flanks, rough No. 1 .....	20		
Choice:			
Hindqtrs., 5/800	50		
Foreqtrs., 5/800	34		
Rounds, all wts. ....	48½ @49		
Td. loins, 50/70 (incl) ..	71 @78		
Sq. chucks, 70/90 .....	36n		
Arm chucks, 80/110 .....	34 @34½		
Briskets (incl) .....	29% @29½		
Ribs, 25/35 (incl) .....	52 @55		
Navels, No. 1 .....	19½		
Flanks, rough No. 1 .....	20		
Good (all wts.):			
Rounds .....	46 @47		
Sq. cut chucks .....	35		
Briskets .....	28 @29		
Ribs .....	47 @50		
Loins .....	65 @68		
<b>COW &amp; BULL TENDERLOINS</b>			
Fresh J/L C-U grade Fros. C/L			
60@63. Cow, 3/dn. ....	58		
75@78. ....	73@75		
85@85. ....	75@82		
95@100. ....	85@90		
95@100. ....	85@90		
<b>BEEF HAM SETS</b>			
Insides, 12/up .....	45		
Outsides, 8/up .....	41½		
Knuckles, 7½/up .....	45		
<b>CARCASS MUTTON</b>			
Choice, 70/down .....	17 @18		
Good, 70/down .....	16 @17		
n—nominal, b—bid, a—asked.			

#### CARCASS MUTTON

Choice, 70/down .....	17 @18	
Good, 70/down .....	16 @17	
n—nominal, b—bid, a—asked.		

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
<b>FRESH BEEF (Carcass): Sept. 10</b>			
STEER:			
Choice:			
500-600 lbs. ....	\$41.00@43.00	\$42.00@43.00	\$40.00@41.50
600-700 lbs. ....	40.00@41.00	40.00@42.00	39.50@41.00
Good:			
500-600 lbs. ....	38.00@39.50	38.00@39.00	38.50@40.00
600-700 lbs. ....	37.00@38.50	37.00@38.00	38.00@39.50
Standard:			
350-600 lbs. ....	35.00@37.50	34.00@37.00	33.00@38.00
COW:			
Standard, all wts. ....	None quoted	30.00@32.00	None quoted
Commercial, all wts. ....	30.00@31.00	28.00@30.00	29.00@34.00
Utility, all wts. ....	29.00@30.00	28.00@29.00	28.00@32.00
Canner—cutter .....	None quoted	26.00@28.00	27.00@30.00
Bull, util. & com'l ..	32.00@35.00	30.00@34.00	None quoted
FRESH CALF: (Skin-off)	(Skin-off)	(Skin-off)	
Choice:			
200 lbs. down .....	42.00@45.00	43.00@45.00	39.00@42.00
Good:			
200 lbs. down .....	39.00@42.00	39.00@41.00	36.00@40.00
LAMB (Carcass):			
Prime:			
45-55 lbs. ....	44.00@46.00	41.00@45.00	42.00@44.50
55-65 lbs. ....	40.00@42.00	41.00@43.00	40.00@43.00
Choice:			
45-55 lbs. ....	44.00@46.00	41.00@45.00	42.00@44.50
55-65 lbs. ....	42.00@44.00	41.00@43.00	40.00@43.00
Good, all wts. ....	40.00@43.00	37.00@41.00	37.00@41.00
MUTTON (Ewe):			
Choice, 70 lbs./down .....	20.00@22.00	None quoted	17.00@19.00
Good, 70 lbs./down .....	20.00@22.00	17.00@19.00	17.00@19.00

## CHICAGO

September 10, 1957

## NEW YORK

September 10, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(l.c.l. prices)

Steer:	(Western, Cwt.)	lb.
Prime, carc.	.67/00 \$45.50@46.50	84
Prime, carc.	.78/00 44.50@45.00	1.04
Choice, carc.	.67/00 44.50@45.00	20
Choice, carc.	.78/00 43.50@44.00	16
Good, carc.	.67/00 41.50@42.00	11
Good, carc.	.78/00 41.00@41.50	
Hinds, pr.	6/700 56.00@57.50	
Hinds, pr.	7/800 55.00@56.50	
Hinds, ch.	6/700 52.00@54.00	
Hinds, ch.	7/800 51.00@55.00	
Hinds, gd.	6/700 50.00@51.00	
Hinds, gd.	7/800 49.00@51.00	

### FANCY MEATS

(l.c.l. prices)

lb.

Veal breads, 6/12 oz ..	84
12 oz. up .....	1.04
Beef livers, selected ..	20
Beef Kidneys .....	16
Oxtails, % lb. frozen ..	11

#### LAMB

(l.c.l. carcass prices, cwt.)

City

Prime, 30/40 .....	\$52.00@56.00
Prime, 40/45 .....	53.00@56.00
Prime, 45/55 .....	52.00@53.00
Prime, 55/65 .....	52.00@54.00
Choice, 30/40 .....	51.00@55.00
Choice, 40/45 .....	53.00@56.00
Choice, 45/55 .....	52.00@53.00
Good, 30/40 .....	49.00@51.00
Good, 40/45 .....	50.00@52.00
Good, 45/55 .....	49.00@50.00
	47.00@48.00
	48.00@49.00

#### VEAL—SKIN OFF

(l.c.l. carcass prices)	Western
Prime, 90/120 .....	\$45.00@49.00
Choice, 90/120 .....	38.00@43.00
Good, 50/90 .....	33.00@35.00
Goat, 90/120 .....	33.00@35.00
Stand., 50/90 .....	30.00@31.00
Stand., 90/120 .....	30.00@32.00
Calf, 200/dn., ch. ....	32.00@33.00
Calf, 200/dn., gd. ....	30.00@32.00
Calf, 200/dn., std. ....	28.00@30.00

### NEW YORK RECEIPTS

#### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Sept. 7 ..	12,902
Week previous .....	14,600

#### CALVES:

Week ended Sept. 7 ..	12,099
Week previous .....	15,200

#### HOGS:

Week ended Sept. 7 ..	45,049
Week previous .....	54,791

#### SHEEP:

Week ended Sept. 7 ..	38,608
Week previous .....	41,559

#### PHILA. FRESH MEATS

September 10, 1957

#### WESTERN DRESSED

STEER CARCASSES: (Cwt.)	
Choice, 500/800 .....	\$43.75@45.50
Choice, 800/900 .....	43.00@44.50
Good, 500/800 .....	39.75@42.25
Hinds., Choice .....	53.00@55.00
Hinds., Good .....	49.00@51.00
Rounds, Choice .....	50.00@54.00
Rounds, Good .....	47.00@49.00

#### COW CARCASSES:

Com'l, all wts. ....	32.00@35.25
Utility, all wts. ....	29.75@32.00

#### UTILITY (SKIN OFF):

Choice, 90/120 .....	41.00@44.00
Choice, 120/150 .....	41.00@44.00
Good, 50/90 .....	36.00@38.00
Good, 90/120 .....	37.00@39.00
Good, 120/150 .....	38.00@40.00

#### LAMB:

Ch. & pr. 30/45 .....	50.00@53.00
Ch. & pr. 45/55 .....	49.00@52.00
Good, 45/55 .....	47.00@49.00

#### LOCALLY DRESSED

STEER BEEF (lb.): Choice Good	
Carc., 5/700 44½@45 38½@40½	
Hinds., 5/700 52@54 47@50	
Hinds., 7/700 51@53 46@49	
Rounds, no flank 50@53 47@50	
Hip rd. plus flank 49@52 46@49	
Full loins, untrin. 53@56 49@52	
Short loins, untrin. 62@67 54@58	
Rib (7 bone) 56@58 50@52	

#### COUNTRY DRESSED MEAT

veal:	Carcasses
Week ended Sept. 7 ..	7,228
Week previous .....	6,223
HOGS:	
Week ended Sept. 7 ..	2
Week previous .....	4
LAMB AND MUTTON:	
Week ended Sept. 7 ..	13
Week previous .....	68

Briskets .....	28@30
Briskets .....	28@30
Short plates .....	21@23
Short plates .....	21@23

# PORK AND LARD . . . Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Sept. 11, 1957)

#### SKINNED HAMS

	Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
39	10/12	39	39 1/2	6/8
39	12/14	39	39 1/2	8/10
40 1/2	14/16	40	40	10/12
42 1/2	16/18	42 1/2	40 1/2	12/14
42	18/20	42	41 1/2	14/16
40	20/22	40	41 1/2	16/18
39 1/2	22/24	39	41	18/20
38 1/2	24/26	38 1/2	Gr. Amn.	D.S. Clear
38	25/30	37 1/2	33b	18/20
37 @ 37 1/2	25/up, 2's in.	37 @ 37 1/2	33b	20/25
			33b	25/30
			30b	30/35
			28 1/2 b	35/40
			28 1/2 b	40/50
				27

#### PICNICS

Fresh or F.F.A.	Frozen
26 1/2	4/6
26 1/2	6/8
26 1/2	8/10
26 @ 26 1/2	10/12
26 @ 26 1/2	12/14
26 @ 26 1/2	8/up, 2's in.
	26a

#### FAT BACKS

Fresh or Frozen	Cured
10 1/2	6/8
11 1/2	8/10
12 1/2	10/12
14 1/2	12/14
14 1/2	14/16
15 1/2	16/18
15 1/2	18/20
15 1/2	20/25

n—nominal, b—bid, a—asked.

## LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

### FRIDAY, SEPT. 6, 1957

	Open	High	Low	Close
Sept. 12.75	12.82	12.67	12.75	-72
Oct. 13.02	13.10	12.95	13.02	-13.00
Nov. 13.12	13.12	13.00	13.10a	
Dec. 13.55	13.55	13.40	13.50	
Jan. 13.45	13.47	13.45	13.47	

Sales: 6,560,000 lbs.

Open interest at close Thurs., Sept. 6; Sept. 16, Oct. 46, Nov. 173, Dec. 317, and Jan. 77 lots.

### MONDAY, SEPT. 9, 1957

	Open	High	Low	Close
Sept. 12.77	12.77	12.62	12.62	
Oct. 13.02	13.02	12.80	12.80	12.80a
Nov. 13.12	13.12	12.92	12.92	
Dec. 13.47	13.47	13.50	13.30b	

Sales: 3,760,000 lbs.

Open interest at close Fri., Sept. 6; Sept. 17, Oct. 46, Nov. 173, Dec. 335, and Jan. 76 lots.

### TUESDAY, SEPT. 10, 1957

	Open	High	Low	Close
Sept. 12.57	12.62	12.50	12.62	
Oct. 12.75	12.82	12.70	12.82	
Nov. 12.87	12.90	12.77	12.90	
Dec. 13.25	13.30	13.20	13.30	

Sales: 3,720,000 lbs.

Open interest at close Mon., Sept. 9; Sept. 10, Oct. 46, Nov. 186, Dec. 334, and Jan. 76 lots.

### WEDNESDAY, SEPT. 11, 1957

	Open	High	Low	Close
Sept. 12.50	12.52	12.45	12.50	
Oct. 12.70	12.70	12.60	12.67b	-62
Nov. 12.82	12.82	12.70	12.75	
Dec. 13.20	13.20	13.12	13.15	

Sales: 3,120,000 lbs.

Open interest at close Tues., Sept. 10; Sept. 36, Oct. 46, Nov. 193, Dec. 337, and Jan. 76 lots.

### THURSDAY, SEPT. 12, 1957

	Open	High	Low	Close
Sept. 12.50	12.65	12.50	12.60	
Oct. 12.67	12.85	12.65	12.85a	
Nov. 12.70	12.90	12.70	12.85	
Dec. 13.17	13.25	13.15	13.25a	

Sales: 3,000,000 lbs.

Open interest at close Wed., Sept. 11; Sept. 23, Oct. 46, Nov. 197, Dec. 339, and Jan. 76 lots.

## CHGO. FRESH PORK AND PORK PRODUCTS

September 10, 1957

(lcl lb.)

Hams, skinned, 10/12	40 1/2
Hams, skinned, 12/14	40 1/2
Hams, skinned, 14/16	42
Picnics, 4/6 lbs.	27 1/2
Ribs, 3/dn. lbs.	34
Ribs, 5/up	26

## CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trim, 40%	
lean, barrels	25
Pork trim, 50%	
lean, barrels	27
Pork trim, 80%	
lean, barrels	38
Pork trimmings,	
95% lean, barrels	45
Pork head meat	32
Pork cheek meat	
trim., barrels	36

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$16.75
Refined lard, 5-lb. fiber cubes, f.o.b. Chicago	16.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.75
Leaf, kettle rendered, tierces, f.o.b. Chicago	17.75
Lard flakes	18.50
Neutral tierces, f.o.b. Chicago	18.25
Standard shortening	
N. & S. (del.)	21.75
Hydro shortening, N. & S.	22.25

## WEEK'S LARD PRICES

P.S. or	P.S. or	Ref. in
Dry	Dry	50 lb.
Ref. tierces	Ref. tierces	
(Open	(Open	
(Bd. Trade)	(Mkt.)	
Sept. 6, 12.75n	13.12 1/2	15.50n
Sept. 9, 12.62 1/2	13.12 1/2	15.50n
Sept. 10, 12.62 1/2	13.12 1/2	15.50n
Sept. 11, 12.50n	13.12 1/2	15.50n
Sept. 12, 12.60n	13.00n	15.25n

n—nominal, b—bid, a—asked.

## CUT-OUT VALUES CHANGE UNEVENLY

(Chicago costs, credits and realizations for Monday and Tuesday)

Irregular shifts in pork prices in their relationship to costs of live hogs resulted in uneven changes in cut-out margins this week. Values on light and mediumweight porkers fell back after the small gains of last week, while those on heavies improved, mostly due to lower live costs.

	180-220 lbs.—Value per cwt.	220-240 lbs.—Value per cwt.	240-270 lbs.—Value per cwt.
Lean cuts	\$12.44	\$18.04	\$12.16
Fat cuts, lard	6.98	10.07	7.17
Ribs, trimmings, etc.	2.41	3.49	2.17
Cost of hogs	\$20.25		\$21.46
Condemnation loss	.10		.10
Handling, overhead	2.00		1.75
			1.55
TOTAL COST	22.35	32.39	23.31
TOTAL VALUE	21.83	31.60	21.50
Cutting margin	-\$2.52	-\$7.79	-\$2.57
Margin last week	.31	.49	.12

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Sept. 10	San Francisco Sept. 10	No. Portland Sept. 10
FRESH PORK (Carcass):			
80-120 lbs., U.S. No. 1-3, None quoted	\$36.00@39.00		
120-170 lbs., U.S. No. 1-3, \$36.50@39.00		35.00@38.00	\$33.00@35.00

	FRESH PORK CUTS, No. 1: LOINS:	
8-10 lbs.	\$5.00@60.00	56.00@60.00
10-12 lbs.	\$5.00@60.00	58.00@62.00
12-16 lbs.	\$5.00@60.00	55.00@58.00

	PICNICS: (Smoked)	
4-8 lbs.	35.00@40.00	34.00@38.00

	HAMS:	
12-16 lbs.	52.00@58.00	58.00@62.00
16-18 lbs.	53.00@57.00	58.00@60.00

	BACON "Dry" Cure, No. 1:	
6-8 lbs.	60.00@70.00	68.00@72.00
8-10 lbs.	60.00@65.00	66.00@70.00
10-12 lbs.	58.00@63.00	64.00@68.00

	LARD, REFINED:	
1-lb. cartons	19.00@21.75	22.00@24.00
50-lb. cartons & cans	17.75@20.25	20.00@22.00
Tierces	16.25@20.75	20.00@22.00

	PHILA. FRESH PORK	
	September 10, 1957	

	WESTERN DRESSED (Lb.)	
Pork loins, 8/12	.55	.58
Pork loins, 12/16	.55	.58
Bellies, 10/12	.42	.47
Spareribs, 3/down	.49	.51

	LOCALLY DRESSED	


<tbl

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, September 11, 1957

### BLOOD

Unground, per unit of ammonia, bulk ... 5.75n

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test	6.00n
Med. test	6.00n
High test	5.75n

### PACKINGHOUSE FEEDS

Carlots, ton

50% meat, bone scrap, bagged \$ 77.50@ 82.50

50% meat, bone scrap, bulk ... 75.00@ 77.50

60% digester tankage, bagged ... 80.00@ 82.50

60% digester tankage, bulk ... 77.50@ 82.50

80% blood meal, bagged ... 100.00@ 120.00

Steam bone meal, bagged ... 85.00

(specially prepared) ... 85.00

60% steam bone meal, bagged ... 70.00@ 75.00

### FERTILIZER MATERIALS

Feather tankage, ground

per unit ammonia ..... \*4.50

Hoof meal, per unit ammonia ..... 5.25@ 5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.35

Med. test, per unit prot. .... 1.30

High test, per unit prot. .... 1.25

### GELATINE AND GLUE STOCKS

Cattle jaws, scraps and knuckles,

(gelatine, glue), per ton ..... 55.00@ 57.50n

Pigskins (gelatine) ..... 7.00@ 7.25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*65.00@ 75.00

Summer coil dried, per ton ..... \*35.00@ 40.00

Cattle switches, per piece ..... 3 1/2@ 4 1/2

Winter processed (Nov.-March)

gray, lb. ..... 16

Summer processed (April-Oct.)

gray, lb. ..... 10

\*Delivered, n—nominal, a—asked.

## TALLOWS and GREASES

Wednesday, September 11, 1957

The inedible tallow and grease market continued firm late last week, as offerings of product were somewhat scarce and held at higher levels. Buying interest was steady, basis 8c, Chicago, on bleachable fancy tallow. The edible tallow market also displayed some strength, with inquiry by users at 11@11 1/4c, f.o.b. River, point of origin and freight considered.

Some consumers' ideas were raised in the Midwest area on Monday of the new week. Bleachable fancy tallow was bid at 8@8c, c.a.f. Chicago, and at 8 1/2@8 1/2c, c.a.f. New York. Choice white grease was bid at 9 1/2c, latter destination, with material held at 9@9 1/2c. Special tallow and B-white grease were bid at 7 1/2c, c.a.f. Chicago, and at 8c, c.a.f. Avondale, La. Offerings continued to be limited in supply.

Edible tallow was held at 11 1/2c, f.o.b. River points, and 12c was talked at Chicago. Prime tallow was bid at

7 1/2c, c.a.f. Chicago. Original fancy tallow was bid at 8 1/2@8 1/2c, c.a.f. New York, but was held at 9c. Yellow grease sold within the quoted range of 7@7 1/2c, and special tallow at 7 1/2@7 1/2c, all c.a.f. Chicago.

A stronger undertone came about on Tuesday, with bleachable fancy tallow trading at 8 1/2c, c.a.f. Chicago. Choice white grease, all hog, sold at 9 1/2c, c.a.f. East. Inquiry on bleachable fancy tallow was reported at 8 1/2@8 1/2c, same delivery point.

Later on, strong indications were in the market that the top figure could be attained. Special tallow and B-white grease were bid at 7 1/2c, No. 1 tallow at 7 1/2c, and yellow grease at 7 1/2c, all c.a.f. Chicago. A few tanks of yellow grease traded at that basis. Original fancy tallow was bid at 8 1/2c, c.a.f. New York, but was held at 9c, or better.

Prime tallow was bid at 8 1/2c, bleachable fancy tallow at 8 1/2@8 1/2c, special tallow and B-white grease at 8c, and yellow grease at 7 1/2c, all c.a.f. Avondale. Yellow grease was bid at 7 1/2c, c.a.f. East. Bleachable fancy tallow sold at 8 1/2@8 1/2c, and brown grease at 6 1/2c, Chicago. Edi-



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ble tallow was bid at 11½c, f.o.b. River, and at 12½c, Chicago, or Chicago basis.

Choice white grease, all hog, sold at midweek within the range of 9%@9½c, delivered New York. No price changes were reported on other inedible items, with last buying interest still in the market, and offerings held at higher prices. Several tanks of edible tallow traded at 12c, c.a.f. Chicago, and a couple more tanks sold at 11½c, f.o.b. River point. Original fancy tallow was bid at 8½c, c.a.f. East, but was held at 9½c.

**TALLOWS:** Wednesday's quotations: edible tallow, 11½c, f.o.b. River, and 12c, Chicago basis; original fancy tallow, 8%@8½c; bleachable fancy tallow, 8%@8½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 7½c, and No. 2 tallow, 7c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8%@8½c; B-white grease, 7½c; yellow grease, 7½c; house grease, 7c; and brown grease, 6½c. Choice white grease, all hog, was quoted at 9%@9½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Sept 11, 1957

Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, SEPT. 6, 1957

	Open	High	Low	Close	Prev. close
Sept.	14.94b	15.18	15.04	15.10b	14.95b
Oct.	14.83	14.99	14.85	14.94b	14.81b
Dec.	14.91b	15.03	14.98	15.00	14.90b
Jan.	14.91n	15.03	14.98	15.00	14.90b
Mar.	14.97b	15.15	15.06	15.10b	14.98b
May	15.04b	15.18	15.14	15.18b	15.04
July	14.95b	15.15	15.12	15.09b	14.99b
Sept.	14.80b	15.15	15.12	15.09b	14.91b
Sales:	112 lots.				14.80b

MONDAY, SEPT. 9, 1957

	Open	High	Low	Close	Prev. close
Sept.	15.12b	15.12	15.05	15.06	15.10b
Oct.	14.92b	14.98	14.86	14.87	14.94b
Dec.	15.03b	15.03	14.88	14.90	15.00
Jan.	15.03b	15.10	15.03	15.04	15.00
Mar.	15.15b	15.10	15.03	15.04	15.10b
May	15.16b	15.12	15.09	15.03b	15.13b
July	15.12b	15.05	15.05	14.99b	15.09b
Sept.	14.81b	15.15	15.12	14.80b	14.91b
Sales:	157 lots.				14.91b

TUESDAY, SEPT. 10, 1957

	Open	High	Low	Close	Prev. close
Sept.	15.03	15.03	14.96	15.03b	15.06
Oct.	14.81b	14.85	14.79	14.85	14.87
Dec.	14.84b	14.86	14.81	14.87b	14.90
Jan.	14.84n	15.03	14.88	14.87n	14.90n
Mar.	14.95b	15.00	14.96	15.00b	15.04
May	14.98b	15.02	14.98	15.03b	15.05b
July	14.95b	15.00	14.96	15.00b	14.99b
Sept.	14.75b	15.05	14.85	14.85b	14.80b
Sales:	85 lots.				14.80b

WEDNESDAY, SEPT. 11, 1957

	Open	High	Low	Close	Prev. close
Sept.	14.88b	14.95	14.89	14.95	15.03b
Oct.	14.72	14.76	14.70	14.76	14.85
Dec.	14.75	14.76	14.71	14.77b	14.87b
Jan.	14.74n	14.76	14.75	14.77b	14.87n
Mar.	14.88	14.90	14.85	14.90	15.00b
May	14.75b	14.91	14.88	14.98b	15.03b
July	14.80b	14.88	14.85	14.89b	15.00b
Sept.	14.50b	14.60	14.60	14.60b	14.85b
Sales:	216 lots.				14.85b

n—nominal, —asked, b—bid, pd—paid.

# HIDES AND SKINS

Fairly large volume of packer hides bring steady prices, quotations on some selections on a nominal basis—Slow movement in small packer and country hides at nominally steady prices—Action also slow in calf and kipskins at nominally steady quotations—Most interest in No. 1 shearlings, prices steady.

### CHICAGO

**PACKER HIDES:** Sales included all light native steers at 15½c, for Rivers and 16c, for Northerns. Heavy native steers sold at 13c, for Northerns and Rivers and 13½c, for low-freight points. Butt-branded steers and Colorados also showed some activity during the week and also at fully steady prices of 10c and 9½c. Heavy, light and ex-light Texas steers were quoted nominally at 10c, 12½c and 16c, respectively, or ½c to 1c off last week's quotations. Light native and branded cows sold also at last week's levels of 15½@18c, for the light native and 11½@12½c for branded cows.

**SMALL PACKER AND COUNTRY HIDES:** Steady prices continued to hold generally for small packer and country hides, with the 60-lb. average quoted nominally at 10c, and the 50-lb. at 12@12½c, nominal. Calfskins, all weights, were still listed at 27@29c, nominal; kipskins, all weights, at 23 @24c, nominal.

**CALFSKINS AND KIPSKINS:** In a slow market, 10/15-lb. calfskins continued to hold steady at 45c, nominal for Northerns, and at 40c nominal for Rivers. The 10-lb. down Northerns continued steady at 40c, nominal, with 37½c, for Rivers. Kip-

skins were steady at 33c, nominal for the 15/25's, and 31c nominal for the 25/30's.

**SHEEPSKINS:** No. 1 shearlings in a quiet market, ranged at 2.00@3.00 with Southwesterns at the top price. Interest was centered mostly in the better grades. No. 2's ranged from 1.75@1.90, with some recent activity at the top price. No. 3's were quoted nominally at .80@1.00. The range for fall clips were quoted steady at 2.50@3.50, nominal. Full wool dry pelts ranged from 27@29c, nominal.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

Wednesday, Sept. 11, 1957 Cor. date  
1956

Lgt. native steers	15½@16	16	@16½
Hvy. nat. steers	13	13½	14½@15½
Ex. lgt. nat. steers	10	10	20
Butt-brand. steers	10	10	12
Colorado steers	9½	9½	11n
Hvy. Texas steers	10n	10n	12n
Light Texas steers	12½n	12½n	13½n
Ex. lgt. Texas steers	16	16	17n
Heavy native cows	13	13½	14@14½
Light nat. cows	15½@16	15½	15½@17½
Branded cows	11½@12½	12½	12½@13n
Native bulls	7	8n	9½@10n
Branded bulls	7	8n	8½@9n

Calfskins:

Northerns, 10/15 ... 45n 50 @52½

10 lbs. down ..... 40n 42½@45n

Kips, Northern native, 15/25 lbs. .... 33n 33½

#### SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over ..... 10n 12 @12½n 13½@14n

50 lbs. ..... 12 @12½n 12½@13n

#### SMALL PACKER SKINS

Calfskins, all wts. .... 27 @29n 35 @36n

Kipskins, all wts. .... 23 @24n 23 @25n

#### SHEEPSKINS

Packer shearlings:

No. 1 ..... 2.00@3.00 2.50@3.00

Dry Pelts ..... 27@29n 24n

Horsehides, untrim. ..... 8.00@8.50 9.75@10.00

Horsehides, trim. .... 7.25@7.50n

#### N. Y. HIDE FUTURES

FRIDAY, SEPT. 6, 1957

	Open	High	Low	Close
Oct.	13.90-87	13.90	13.75	13.89
Jan.	12.63b	12.90	12.75	12.88 - 99
Apr.	12.35b	12.60	12.60	12.60b - 99
July	12.60b	12.88	12.73	12.88
Oct.	12.60b	12.60b	12.60b	12.95b-13.00n
Jan.	11	11	11	13.00n
Sales:	37 lots.			

#### MONDAY, SEPT. 9, 1957

	Open	High	Low	Close
Oct.	13.75b	14.00	13.90	14.00
Jan.	12.75b	12.91	12.81	12.95b - 99
Apr.	12.60b	12.72	12.70	12.72 - 70
July	12.80b	12.96	12.95	12.95
Oct.	12.90b	12.90b	12.90b	13.00-13.05n
Jan.	11	11	11	13.05n
Sales:	11 lots.			

#### TUESDAY, SEPT. 10, 1957

	Open	High	Low	Close
Oct.	13.95b	14.05	14.00	13.90b - 99
Jan.	12.85b	13.00	12.90	12.85b - 99
Apr.	12.60b	12.60	12.60	12.65b - 75
July	12.90b	13.00	12.99	12.80b - 99
Oct.	13.00b	13.00b	13.00b	12.85b-13.00n
Jan.	11	11	11	12.90n
Sales:	17 lots.			

#### WEDNESDAY, SEPT. 11, 1957

	Open	High	Low	Close
Oct.	13.75b	14.06	14.06	14.02b - 99
Jan.	12.80b	12.98	12.98	12.98
Apr.	12.55b	12.60	12.60	12.65b - 75
July	12.80b	12.80b	12.80b	12.80b - 99
Oct.	12.88b	12.88b	12.88b	12.85b-13.00n
Jan.	11	11	11	12.90n
Sales:	three lots.			

#### THURSDAY, SEPT. 12, 1957

	Open	High	Low	Close
Oct.	13.85b	14.18	14.12	14.05b - 99
Jan.	12.85b	13.00	12.85	13.05b - 100
Apr.	12.60b	12.85	12.85	12.80b - 99
July	12.75b	13.10	13.07	13.05b - 100
Oct.	12.85b	12.85b	12.85b	13.10b - 100
Jan.	11	11	11	13.15n
Sales:	11 lots.			

n—nominal, a—asked, b—bid, pd—paid.

n—nominal, a—asked, b—bid, pd—paid.

# LIVESTOCK MARKETS...Weekly Review

## Europe Hog Cycle Looks Up; Sharpest Gain In Germany

It appears that the hog cycle in Europe is on the upswing again. The number of hogs in the main producing countries has risen sharply this year and, judging from the number of sows in pig, there will be a sharp rise in pork output this autumn and winter, according to a British survey of European hog numbers.

In Western Germany in June the total number of hogs was over a million head greater than in June 1956, while in the United Kingdom, there was a rise of half a million. Production of pork in the first half of this year was well above last year's level except in the United Kingdom.

In England and Wales as well as in Denmark, slaughter in the second half of 1957 will be well above last year, while for Western Germany, a 10 per cent increase is forecast in killings in the year up to next May. According to sample surveys in Holland, the number of pigs estimated to be ready for slaughter in July-December this year will be about 14 per cent more than in the second half of 1956. Only in the Irish Republic are numbers still less than before the war.

Hog numbers by countries for certain months are shown below in millions as follows:

	Month	Pre-war	1955	1956	1957
United Kingdom	June	4.38	5.84	5.47	5.74
Irish Republic	Jan.	0.81	0.81	0.67	0.74
Denmark	July	2.84	4.60	4.63	5.44
Netherlands	May	1.54	2.38	2.33	2.52
Sweden	Oct.	1.50	1.61	1.75	...
Poland	June	9.68	10.90	11.60	...
W. Germany	June	10.74	13.78	13.00	14.10

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Aug., 1957, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	13,370	3,630	3,380	8,246
Shipments	6,341	...	988	2,828
Local slaughter	7,029	3,630	2,392	5,420

## Livestock Costs to Packers in July Generally Above 1956

Packers operating under federal inspection in July found prices on most livestock considerably higher than in July a year earlier.

Average cost of cattle for the month at \$19.54 was 14 per cent higher than in 1956; calves at \$18.42 cost 14 per cent more than in 1956; hogs at \$19.57 had 125 per cent of the 1956 value, and sheep and lambs averaging \$20.22 cost 3 per cent more per cwt. than in July 1956.

The 1,759,000 cattle, 596,000 calves, 4,185,000 hogs and 1,200,000 sheep and lambs slaughtered in July had dressed yields of:

	July 1957	July 1956
	1,000 lbs.	1,000 lbs.
Beef	946,031	937,195
Veal	79,816	83,627
Pork (carcass wt.)	777,660	781,561
Lamb and mutton	53,385	50,571
Totals	1,850,882	1,852,954
Pork, excl. lard	577,734	577,249
Lard production	146,019	149,603
Rendered pork fat	7,746	8,345

Average live weights in July were:

	July 1957	July 1956
	lbs.	lbs.
All cattle	962.6	973.8
Steers <sup>1</sup>	1,005.6	1,020.0
Heifers <sup>2</sup>	833.2	851.0
Cows <sup>3</sup>	949.0	951.8
Calves	238.1	246.9
Hogs	244.4	245.1
Sheep and lambs	92.7	90.2

Dressed yields per 100 lbs. live weight for July 1957-56 were:

	July 1957	July 1956
	Per cent	Per cent
Cattle	55.7	55.9
Calves	58.4	55.7
Hogs <sup>4</sup>	76.2	76.1
Sheep and lambs	48.2	48.2
Lard, per cwt., lbs.	14.3	14.6
Lard, per hog, lbs.	35.0	35.7

Average dressed weights of livestock compared as follows (lbs.):

	July 1957	July 1956
Cattle	538.2	544.7
Calves	134.2	137.5
Hogs	186.2	188.5
Sheep and lambs	44.7	43.5

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

## USDA Opens Study of Range, Feedlot Sales For Reporting

A research project long sought by western livestockmen on market reporting of range and feedlot sales of livestock in western states has been announced by the U. S. Department of Agriculture.

USDA officials say the study will extend over a two-year period and that various methods of obtaining and analyzing range and feedlot information will be tested in order to determine an effective method of gathering and disseminating direct market information.

Studies will be conducted in Colorado, Wyoming, Nebraska, Kansas and New Mexico.

## STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in July, seven months, 1957-56:

	CATTLE AND CALVES	JULY
		1957 1956
Public stockyards	176,790	137,796
Direct	94,924	88,693
Totals	271,714	226,489
Jan-July	1,515,076	1,467,488

	SHEEP AND LAMBS	JULY
		1957 1956
Public stockyards	94,761	48,286
Direct	127,455	103,035
Totals	222,214	151,321
Jan-July	1,085,473	920,419

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

## ST. LOUIS HOGS IN AUG.

Hog receipts, weights and range of prices at the St. Louis NSY as reported by H. L. Sparks & Co.:

	August
Hogs received	1857 1956
Highest top price	229,206 240,329
Lowest top price	\$23.50 \$18.25
Average price	20.65 16.85
Average weight, lbs.	21.20 16.94
	206 200

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, Sept. 7, 1957, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 4,716 hogs; shippers, 11,274 hogs; and others, 13,789 hogs.

Totals: 22,890 cattle, 573 calves, 20,782 hogs, and 4,108 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	3,052	478	3,108	936
Swift ..	4,010	644	2,774	1,825
Wilson ..	1,675	358	1,032	1
Butchers ..	5,167	163	2,184	638
Others ..	845	...	2,657	183
Totals.	14,752	1,285	13,169	2,945

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour..	4,993	3,410	1,403	...
Cudahy ..	3,199	3,564	1,307	...
Swift ..	4,634	3,750	2,618	...
Wilson ..	2,686	2,729	653	...
Nebr. Beef ..	603	...	...	...
Am. Stores ..	764	...	...	...
Cornhusker ..	1,093	...	...	...
O'Neill ..	1,524	...	...	...
R. & C. ..	1,160	...	...	...
Gr. Omaha ..	723	...	...	...
Rothschild ..	1,124	...	...	...
Kingman ..	751	...	...	...
Omaha ..	458	...	...	...
Union ..	1,026	...	...	...
Others ..	1,162	6,373	...	...
Totals.	25,990	19,826	5,981	...

### ST. LOUIS, NY

	Cattle	Calves	Hogs	Sheep
Armour..	4,036	801	8,491	1,223
Swift ..	4,733	2,141	12,930	3,270
Hunter ..	1,487	...	5,691	...
Krey ..	...	...	1,556	...
Totals.	10,256	2,942	33,083	4,493

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	3,524	200	9,637	2,159
Armour..	3,357	88	3,625	1,324
Others ..	4,141	...	3,629	1,039
Totals.	11,022	288	16,891	4,522

\*Do not include 260 cattle, 5,857 hogs and 1,561 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,855	...	4,540	1,830
Swift ..	3,804	...	2,068	757
S.C. Dr. ..	...	...	...	...
Beef ..	3,989	...	...	...
Raskin ..	764	...	...	...
Butchers ..	375	...	...	...
Others ..	5,990	3	9,467	1,027
Totals.	17,777	3	16,095	3,614

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	1,227	475	2,122	...
Dunn ..	77	...	...	...
Sunflower ..	51	...	...	...
Armour..	6	...	309	...
Dold ..	54	...	569	...
Excel ..	50	...	...	...
Kansas ..	416	...	654	...
Others ..	1,652	...	71	762
Totals.	3,533	475	2,762	1,725

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour..	1,446	165	220	170
Wilson ..	2,098	309	746	362
Others ..	3,233	230	1,010	...
Totals.	6,777	734	1,976	532

\*Do not include 1,733 cattle, 492 calves, 4,890 hogs and 1,525 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy..	...	...	451	...
Atlas ..	651	...	...	...
Gr. West ..	584	...	...	...
United ..	541	1	463	...
Ideal ..	529	...	...	...
Goldring ..	441	...	...	...
Union ..	416	...	...	...
Acme ..	406	...	...	...
Com'l ..	409	...	...	...
Coast ..	242	...	305	...
Others ..	2,914	400	195	...
Totals.	7,133	401	1,414	...

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall ..	320	50	...	423
Schlachter ..	320	50	...	15
Others ..	4,662	794	14,041	1,582
Totals.	4,982	844	14,041	2,020

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour..	809	...	6,129	...
Swift ..	1,519	83	2,134	5,603
Cudahy ..	1,012	41	3,818	99
Wilson ..	460	...	4,504	...
Others ..	12,325	22	1,702	459
Totals.	16,125	146	7,654	16,794

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour..	6,285	2,486	14,966	2,086
Bartsch ..	1,266	...	...	...
Rifkin ..	860	29	...	...
Superior ..	1,720	...	...	...
Swift ..	5,351	2,164	20,676	3,345
Others ..	4,016	2,006	6,583	...
Totals.	19,498	6,692	42,225	5,431

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour..	681	983	915	741
Swift ..	996	1,483	767	814
City ..	464	...	...	...
Rosenthal ..	113	44	...	...
Totals.	2,254	2,520	1,682	1,555

### TOTAL PACKER PURCHASES

	Week ended	Same week
Cattle ..	162,979	168,181
Hogs ..	200,500	199,540
Sheep ..	53,719	60,189

## CORN BELT DIRECT TRADING

Des Moines, Sept. 11—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
160-180 lbs. .... \$16.15@18.40  
180-200 lbs. .... 17.90@19.80  
200-240 lbs. .... 18.90@20.30  
240-300 lbs. .... 18.30@20.20  
300-360 lbs. .... None quoted

Sows, U.S. No. 1-3:  
270-300 lbs. .... 18.25@19.75  
330-400 lbs. .... 17.50@19.05  
400-550 lbs. .... 15.75@18.05

Corn Belt hog receipts as reported by the USDA:

	This week	Last week	Last year
Cattle ..	59,000	59,500	58,500
Sept. 5 ..	53,000	41,000	61,500
Sept. 7 ..	39,500	29,000	45,500
Sept. 9 ..	82,500	Holday	63,500
Sept. 10 ..	65,000	85,000	64,500
Sept. 11 ..	60,000	66,500	62,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 11 were as follows:

**CATTLE:**  
Steers, ch. & pr. .... \$24.00@27.00  
Steers, gd. & ch. .... 19.50@24.00  
Heifers, gd. & ch. .... 18.50@22.00  
Cows, util. & com'l. .... 12.50@14.50  
Cows, can. & cut. .... 9.00@13.00  
Bulls, util. & com'l. .... 15.00@16.00  
Bulls, canner-cutter. .... 11.00@15.00

**VEALERS:**  
Choice & prime .... 24.00@26.00  
Good & choice .... 21.00@25.00  
Calves, stand. & ch. .... 15.00@18.00

**HOGS, U.S. No. 1-3:**  
120/160 lbs. .... 16.00@18.25  
160/180 lbs. .... 18.00@19.75  
180/200 lbs. .... 19.50@20.25  
200/220 lbs. .... 19.75@20.50  
220/240 lbs. .... 19.75@20.50  
240/270 lbs. .... 19.50@20.25  
270/300 lbs. .... 19.50@20.00

**CALVES:**  
Good & choice .... 18.00@21.00  
Calves, good & ch. .... 18.00@19.00

**LAMBS:**  
Good & choice .... 18.50@22.50  
Utility & good .... 15.50@19.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 7, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	12,902	12,099	45,049	38,008
Baltimore, Philadelphia	8,227	1,032	21,874	4,135
Cin., Cleve., Detroit, Indpls.	20,427	8,629	101,838	13,773
Chicago Area	23,356	8,945	37,864	5,622
St. Paul-Wis., Areas <sup>2</sup>	29,323	21,329	81,236	12,593
St. Louis Area <sup>3</sup>	17,716	5,812	44,706	7,264
South City-S. D. Area <sup>4</sup>	17,493	...	38,609	10,482
Omaha Area <sup>5</sup>	29,116	433	59,734	11,448
Kans. City	15,269	3,349	22,554	6,884
Iowa So., Minnesota <sup>6</sup>	27,256	10,432	243,665	27,304
Memphis, Evansville, Nashville	14,527	12,381	48,535	...
Georgia-Alab.-Tenn. Area <sup>7</sup>	7,033	5,624	20,303	...
St. Jo'sph, Wichita, Okla. City	18,142	4,474	31,722	8,848
Pt. Worth, Dallas, San Antonio	13,216	7,012	32,122	8,777
Denver, Ogden, Salt Lake City	15,103	491	19,770	37,850
Los Angeles, San Fran., Areas <sup>8</sup>	21,866	2,795	19,808	...
Portland, Seattle, Spokane	6,440	675	10,360	6,197
Grand Totals	298,062	105,515	869,930	221,886
Totals, same week 1956	298,540	111,225	941,949	228,112

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 31, compared with the same time in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

GOOD STEERS	UP TO 1000 LBS.	VEAL CALVES		HOGS <sup>*</sup>		LAMBS
		Grade B <sup>†</sup>	Dressed	Grade B <sup>†</sup>	Dressed	
Stockyards	1957	1956	1957	1956	1957	1956
Toronto	\$19.25	\$21.34	\$23.00	\$23.83	\$37.00	\$27.50
Montreal	17.63	19.50	21.90	21.35	36.45	26.75
Winnipeg	17.77	21.00	20.86	22.26	36.18	25.16
Calgary	17.65	20.14	17.15	17.55	33.21	26.10
Edmonton	17.00	20.75	19.50	17.50	33.95	26.90
Lethbridge	17.23	19.50	17.25	16.75	33.25	25.50
Pr. Albert	16.85	18.50	16.50	17.75	35.00	23.00
Moose Jaw	17.00	19.00	16.10	16.75	34.75	23.00
Saskatoon	17.50	20.00	18.00	19.00	35.00	23.00
Regina	16.90	19.40	16.75	17.50	35.25	23.50
Vancouver	17.50	...	19.00	18.00	...	19.05

<sup>\*</sup>Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended September 6:

	Cattle	Calves	Hogs
Week ended Sept. 6	3,029	1,439	19,279
Week previous (five days)	3,883	1,928	11,288
Corresponding week last year	3,051	1,566	14,883

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Sept. 11 were as follows:

	Cattle	Calves	Hogs
Cattle	prime	...	\$25.50@26.75
Steers, choice	...	...	23.25@23.75
Steers, good	...	...	20.50@23.00
Heifers, ch. & pr.	...	...	22.00@22.50
Heifers, good	...	...	18.50@22.00
Cows, util. & com'l.	...	...	13.50@15.50
Cows, can. & cut.	...	...	10.00@13.00
Bulls, cut. & com'l.	...	...	14.50@16.50
Bulls, good (beef)	...	...	None quoted

	Cattle	Calves	Hogs
<

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Sept. 7, 1957, compared:

### CATTLE

	Week ended	Cor. prev. week	Sept. 7, 1956
Chicago	22,890	23,821	19,338
Kan. City	16,037	18,062	16,825
Omaha*	2,874	4,197	24,973
St. L. N.Y.	13,198	13,284	11,745
St. Joseph	10,840	11,794	13,214
Sioux City	7,797	13,167	11,534
Wichita**	4,096	3,972	5,955
New York & Jer. City†	12,902	14,600	6,772
Oklahoma City	9,736	10,733	12,826
Cincinnati‡	5,587	4,822	4,606
Denver‡	16,004	18,849	12,359
St. Paul‡	15,482	16,440	16,332
Milwaukee‡	3,887	4,409	3,155
Totals	146,330	158,150	161,634

### HOGS

	Week ended	Sept. 7, 1956
Chicago	18,508	23,344
Kan. City	13,189	12,377
Omaha*	10,709	8,302
St. L. N.Y.	33,083	29,460
St. Joseph	19,119	18,254
Sioux City	9,625	10,399
Wichita**	8,175	11,046
New York & Jer. City†	45,049	54,791
Oklahoma City‡	6,806	8,486
Cincinnati‡	12,821	13,023
Denver‡	7,465	13,066
St. Paul‡	35,642	35,045
Milwaukee‡	3,186	4,228
Totals	225,417	242,721

### SHEEP

	Week ended	Sept. 7, 1956
Chicago	4,108	3,604
Kan. City	2,945	4,170
Omaha*	912	982
St. L. N.Y.	4,493	4,645
St. Joseph	6,044	10,674
Sioux City	2,132	2,541
Wichita**	963	1,249
New York & Jer. City†	36,608	41,559
Oklahoma City‡	2,057	1,668
Cincinnati‡	561	775
Denver‡	22,437	34,487
St. Paul‡	5,431	4,767
Milwaukee‡	1,269	1,173
Totals	95,960	112,301

\*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter. \$Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Aug. 31:

	Week ended	Same week
	Aug. 31	1956

### CATTLE

Western Canada	23,157
Eastern Canada	20,524

### HOGS

Western Canada	35,452
Eastern Canada	58,303

### LAMBS

Totals	93,755
All hog carcasses graded	102,308

### SHEEP

Western Canada	5,541
Eastern Canada	14,334

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st St., New York market for week ended Sept. 7:

	Cattle	Calves	Hogs	Sheep
Total (incl. directs)	108	116	...	51
Prev. wk.	2,239	727	16,778	7,793
Total (incl. directs)	150	66	...	...
Total (incl. directs)	2,346	565	20,086	8,800

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 5..	4,344	222	11,836	2,296
Sept. 6..	1,010	194	770	689
Sept. 7..	487	113	1,013	629
Sept. 9..	25,130	282	8,701	3,181
Sept. 10..	6,000	200	11,500	2,100
Sept. 11..	11,180	300	8,500	2,500

\*Week so far

far 49,130 782 28,701 7,781

Wk. ago 41,586 543 20,926 4,384

Yr. ago 49,879 1,043 37,925 9,951

2 years

ago 48,139 1,646 34,843 9,712

\*Including 24 cattle, 5,017 hogs and 2,957 sheep direct to packers.

### SHIPMENTS

	Sept. 5..	Sept. 6..	Sept. 7..	Sept. 9..	Sept. 10..	Sept. 11..
Cattle	5,119	...	1,888	250	...	...
Calves	3,077	77	2,883	383	...	...
Hogs	564	2	1,215	833	...	...
Sheep	8,135	60	2,977	710	...	...
Week	...	...	...	...	...	...
far	19,135	60	6,977	1,710	...	...
Wk. ago	15,060	39	5,288	333	...	...
Yr. ago	20,130	144	5,856	1,377	...	...
2 years	...	...	...	...	...	...
ago	19,743	143	3,412	788	...	...

### SEPTEMBER RECEIPTS

	1957	1956
Cattle	96,557	86,243
Calves	1,854	3,714
Hogs	69,546	96,149
Sheep	15,779	18,922

### SEPTEMBER SHIPMENTS

	1957	1956
Cattle	42,955	38,427
Hogs	18,251	15,742
Sheep	3,500	3,885
Week	...	...
ended	...	...
Sept. 11	...	...
Sept. 4	...	...
Packers' purch.	25,692	15,842
Shippers' purch.	12,302	8,835
Totals	37,994	24,677

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Sept. 11 were as follows:

### CATTLE

Cwt.

Steers, ch. & pr. ... \$25.50@27.00

Steers, gd. & ch. ... 19.50@24.50

Steers, stand. & gd. ... 16.00@19.50

Heifers, standard ... 15.50@18.00

Cows, util. & com'l. 12.00@13.50

Cows, can. & cut. ... 9.00@12.00

Bulls, util. & com'l. 14.00@16.00

### VEALERS:

Choice & prime ... 26.00@27.00

Good & choice ... 23.00@26.00

Util. & stand. ... 15.00@22.00

### HOGS

U.S. No. 1-3... 19.00@19.75

180/200 lbs... 19.75@20.00

200/220 lbs... 19.75@20.25

220/240 lbs... 19.75@20.50

Sows, U.S. No. 1-3... 20.50@19.00

Sows, U.S. No. 1-3... 18.50@19.00

300/400 lbs... 18.00@18.50

### LAMBS:

Choice & prime ... 23.00@24.00

Good & choice ... 20.00@23.00

### VEALERS:

Ch. & pr. ... 21.00@25.00

Ch. & gd. ... 14.00@21.00

Stand. & gd. ... 17.00@23.00

### LAMBS (500 Lbs. Down):

Ch. & pr. ... 18.00@20.00

Ch. & gd. ... 15.00@18.00

### LAMBS (110 Lbs. Down):

Ch. & pr. ... 22.00@23.00

Ch. & gd. ... 19.00@22.00

20.00@23.00

22.00@22.50

21.50@23.00

22.00@23.50

None qtd.

### YEARLINGS (Shorn):

Ch. & pr. ... None qtd.

Ch. & gd. ... 19.50@19.50

None qtd.

### EWES:

Gd. & ch. ... 5.50-7.00

6.00-8.00

6.50-7.50

6.00-8.00

5.00-8.00

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# CLASSIFIED ADVERTISING

**Undisplayed:** set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted" special rate: minimum 20 words, \$3.50; additional words, 20c

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.  
PLEASE REMIT WITH ORDER.

## POSITION WANTED

**MANAGEMENT CONSULTANTS**  
SPECIALISTS — Organization - Management-  
Production-Labor Relations — Sales-Market Analysis.

LEE B. REIFEL & ASSOCIATES  
216 Bank of Wood County Building  
BOWLING GREEN, OHIO

**GENERAL MANAGER:** Ambitious young man; age 33. Eight years' practical experience in all phases of pork and beef packing house management and operations including livestock buying, slaughtering, sausage processing, purchasing, pricing and sales. Familiar with costs, labor relations, personnel. Can furnish references. Located anywhere. W-358, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT OR FOREMAN:** Wants opportunity for future advancement. Fully experienced in hog cut and kill, beef kill, pork and beef boning, edible and inedible rendering, curing, smoking, hides, refrigeration, maintenance, 15 years' supervisory experience. References furnished. W-368, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER AVAILABLE**  
Presently employed by major packer. Desires change. Wide experience in all phases of business. Interested in new connection with progressive medium sized packer. Age 44, excellent health. W-365, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Have brought considerable success to my company during past two years. We are making money. Would consider position as plant superintendent if proposition is right. Southern location desired. W-360, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### ASSISTANT TO TOP LEVEL OPERATIONS HEAD

Line and staff experience. Any permanent assignment in your organization considered. Resume sent on request. W-345, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MEAT SALESMAN:** With knowledge of hotel supply business, especially in promotion, training and management of institutional departments. Desires to make change. Philadelphia area. W-361, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANUFACTURERS REPRESENTATIVE:** Wants top quality line spices, cures, binders, specialties, etc., for eastern states north of Carolina and east of Ohio. Can discuss at AMI convention. Write: W-359, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CANNING SUPERINTENDENT**  
25 years' experience in all phases of canning procedures, cost, yields, maintenance, and quality control. Familiar with all high speed canning equipment. Capable of taking complete charge. W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** Man with 28 years' experience in managing the manufacturing of all sausage products desires position. Have also worked the chopper at the same time. W-370, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERVISOR:** Experienced in sausage and smoked meats operations. Looking for a job with a future. Can be contacted at the convention. W-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Associated with the Meat  
Industry for Over 35 Years

Imported  
and  
Domestic  
Sausage Materials

Stop in and Visit With Us In  
Our Hospitality Room 846

## HELP WANTED

### TRAVELING SALESMAN

To sell artificial casings. Man we want has experience selling natural or artificial sausage casings or is familiar with sausage manufacturing. Good starting salary with increased remuneration commensurate with results. Write in full confidence. Our employees know of this ad. W-363, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### BEEF BONING FOREMAN

Olive packer wants man thoroughly familiar with all beef boning and blocking operations. Must know methods of setting standards, figuring costs, and how to train boners. All replies held confidential. W-364, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALES MANAGER

For progressive medium sized government inspected sausage factory in New Jersey. Aggressive man experienced in sale of quality meat products. Excellent opportunity for a producer. State past experience and expected starting salary. All replies strictly confidential. W-298, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**INDUSTRIAL ENGINEER:** Should have at least five years' experience in actual industrial engineering field. Experience should have covered time study, methods, motions, cost analysis, and equipment layouts. Permanent position with medium size packer, southeast, with excellent advancement opportunities. All replies confidential. W-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT SUPERINTENDENT:** For modern, aggressive beef packer located in midwestern metropolitan area. This man should have well rounded experience in all phases of plant operations and capable of handling labor problems, cost controls and operating procedures. All replies strictly confidential. Salary open. W-323 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER**  
Progressive manufacturer of high quality meats seeks man as sales manager with merchandising ability and ability to handle salesmen. Salary open. Experience in the field of selling meat desirable but not essential.

SLOTKOWSKI SAUSAGE COMPANY  
Chicago 8, Ill.

**ASSISTANT TO SAUSAGE SUPERINTENDENT**  
As a second man. Must be familiar with operation of modern sausage manufacturing equipment.

SLOTKOWSKI SAUSAGE COMPANY  
2021 W. 18th St. Chicago 8, Ill.

**MANAGER WANTED:** With proven ability to successfully operate independent, small to medium size B&I beef and pork plant. Salary commensurate with ability and volume. Address Burton Hill, P. O. Box 535, Topeka, Kansas.

**SALESMAN WANTED:** For boiled hams, bologna, and smoked meats. Position offers excellent future. W-363, THE NATIONAL PROVISIONER, 527 Madison Avenue, New York 22, N. Y.

## PLANTS FOR RENT

### COOLER 20x70 and FREEZER 20x88 FOR RENT

Newly built, fully equipped. Immediate occupancy. Can be rented separately or as a unit. Located at West 13th Street, corner of Washington Street, New York City. Contact:

NAT ROMANOFF  
SIoux City Packing Co.  
441 W. 13th Street NEW YORK CITY  
Phone: Watkins 9-8700

**COOLERS FOR RENT:** Fully equipped for boning or cutting operations including office equipment and government inspection. Ideally located near Chicago Stock Yards, railroad siding, and loading docks. Plenty of parking space. Contact Nat Romanoff at the Palmer House, September 22-23, or write to Box #FR-356, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WAREHOUSE OR MANUFACTURING FACILITIES:** Midwestern city. Available for rent or lease. Approximately 40,000 square feet. All utilities available, including steam. Serviced by New York Central railroad. Reasonable terms. FR-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**HIDE CELLAR:** In midwestern city for rent or lease. Excellent facilities. Large potential supply. Reasonable terms. FR-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### EXCELLENT JOBBING OR PACKAGING PLANT

Brick building 10,000 sq. ft. Trucks can drive in. Room for expansion. 3,200 sq. ft. of refrigerated rooms. City water and sewerage. Tremendous live stock area. Labor plentiful. 2 blocks from center of town. 15 miles from new Lemoore Airbase in center of California. 2 railroads. Box 611, Hanford, California.

**MODERNLY EQUIPPED:** 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

Giant Meat Supply  
12625 W. Dixie Hwy. North Miami, Florida

**MEAT PROCESSING & FREEZING PLANT**  
Fully equipped for processing steaks, patties, breaded and other specialty items. Will sell outright or consider partner qualified to invest and operate business. J. H. Fink, 2031 Letchworth Parkway, Toledo 6, Ohio.

### PLANT FOR SALE

Packing plant, two bed, federally inspected. Chill room and coolers. Large freezer, fully equipped. Can be sold as going business. Near metropolitan markets, New York City and Boston. FS-367, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

Associate Member  
American Meat Institute

# Corn Belt Brokerage Co.

WILLIAM R. MENDELS, owner

BOARD OF TRADE BUILDING

ROOM 1180

141 WEST JACKSON BOULEVARD

CHICAGO, ILLINOIS

PHONE WABASH 2-0824 THRU 2-0930

TELETYPE NO. CG2405

Beef, Veal, Lamb  
Beef Offal

Specializing in  
Beef Tongues for Export and  
Domestic

Classified  
x Number.

ADVANCE.

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